

CHUTNEY-MAYO CHICKEN MASH BALLS

Makes 15

Hands-on time: 30 minutes

Hands-off time: 35 minutes

INGREDIENTS

- 7 large potatoes, peeled and cut into 2cm cubes
- 2 tbsp butter
- 3 tbsp chopped parsley, plus extra for the garnish
- 1 pack (15g) Knorrox All-in-1 Chicken Flavoured Seasoning
- ¾ cup shredded rotisserie chicken
- ½ cup mayonnaise
- ½ cup chutney
- ½ cup grated cheddar cheese
- 2 eggs
- 1 cup flour
- 1 cup breadcrumbs
- Oil, for frying

Serving suggestion:

Chutney

METHOD

1. To prepare the mashed potatoes, rinse the cut potatoes and add them to a large heatproof bowl. Add ½ cup of water and cover the bowl with a microwave-safe lid.
**Chef's Tip: If using plastic wrap, cut a small vent for steam.*
2. Microwave the potatoes on high (700W) for 20-23 minutes or until the potatoes are soft. Toss them halfway through.
3. Carefully remove the bowl from the microwave using oven mitts and drain any remaining water. Mash the potatoes while hot, adding in the butter. Add the parsley and half of the spice (7g) in the pack of Knorrox All-in-1 Chicken Flavoured Seasoning before mixing well. **Chef's Tip: Refrigerate for 30 minutes to help the potatoes mould better.*
4. In a large bowl, combine the shredded rotisserie chicken with the remaining pack (7g) of chicken flavoured seasoning and stir to combine.
5. Add in the mayonnaise and chutney and mix well until combined.
6. With lightly floured hands, place about 4 tablespoons of the mashed potato in one hand, creating a well in the centre. Spoon a tablespoon of the chicken filling into the well and top with a teaspoon of cheese. Mould the mashed potato around the filling to enclose it, creating a circle. Press firmly to hold shape. Repeat with the remaining mash and filling to create 15 balls.

