



Moroccan Meatball Skewers with Spiced Sweet Potato Puffs

INGREDIENTS

Sweet Things® Sweet Potato Puffs (L0094) tossed in Moroccan Spice Blend

Moroccan Spice Blend

- 2 tsp. (4 g) ground cumin
- 2 tsp. (3.5 g) ground ginger
- 2 tsp. (12 g) salt
- 1 1/2 tsp. (4.5 g) black pepper
- 1 tsp. (2.6 g) cinnamon
- 1 tsp. (2 g) coriander
- 1 tsp. (2 g) cayenne pepper
- 1 tsp. (2 g) allspice
- 1/2 tsp. (1 g) ground clove

Meatballs

- 2 lbs. (960 g) ground chicken
- 1/2 cup (32 g) plain bread crumbs
- 1/4 cup (15 g) finely chopped parsley
- 3 large eggs, lightly beaten
- 2 Tbsp. (30 mL) milk
- 3/4 tsp. (4.5 g) salt

Harissa Glaze

- 1/3 cup (80 mL) honey
- 1/3 cup (80 mL) chicken broth

1/4 cup (60 mL) harissa paste

1 1/2 Tbsp. (13 g) minced garlic

Wooden skewers

DIRECTIONS

1. Preheat oven to 350° F (177° C) and open flame grill to medium high.
2. For spice blend, combine all ingredients in a small mixing bowl and stir well. Set aside.
3. For meatballs, combine all ingredients and 2 tablespoons (12 g) reserved Moroccan spice blend in a large mixing bowl and combine using your hands until incorporated.
4. Chill mixture for 30 minutes and portion using #20 scoop onto parchment-lined half sheet pan.
5. Once portioned, roll each between hands to form round ball shape.
6. Bake uncovered for 20 - 25 minutes or until internal temperature reaches 165°F (74° C)
7. For harissa glaze, in small saucepan over medium-low heat, combine all glaze ingredients and let simmer until glaze consistency, about 5 minutes. Strain glaze to remove garlic pieces.
8. Divide glaze in half, toss meatballs with half and reserve remaining for basting.
9. Skewer 3 meatballs on each skewer.
10. Grill each meatball skewer for 1 to 2 minutes per side, just until grill marked and baste with remaining glaze.
11. Serve alongside prepared Sweet Things® Sweet Potato Puffs (L0094).

Yield

26 portions