

# A Sutherland Belle

## Buffalo Chicken Meatballs with Jalapeño Ranch Slaw

### INGREDIENTS

#### *For the Meatballs*

- 2 pounds ground chicken (93% lean)
- 3/4 cup panko bread crumbs
- 2 eggs, slightly beaten
- 1 large grated carrot
- 1/2 large grated yellow onion
- 1 teaspoon kosher salt
- 1 teaspoon fresh cracked black pepper
- 3 minced garlic cloves
- 1/4 cup chopped fresh chives
- 1/2 cup chopped fresh cilantro
- 2/3 cup buffalo sauce, divided
- Garnish with crumbled blue cheese and Doritos if desired

#### *For the Slaw*

- 1 small head cored and shredded green cabbage
- 2 large carrots, cut into matchsticks
- 3 stalks chopped celery
- 1 bunch chopped scallions
- 2/3 cup fresh chopped cilantro, divided
- 4 tablespoons fresh dill, divided
- 1 teaspoon celery seed
- 1/2 cup buttermilk
- 1/2 cup cold sour cream
- 1/2 cup mayonnaise (I prefer [Duke's](#))
- 1-2 jalapeños, seeded and chopped (I used one, spice level mild)
- 1 teaspoon white vinegar
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon fresh cracked black pepper
- Juice of one lime

## INSTRUCTIONS

### *For the Meatballs*

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper.
2. Combine the ground chicken, panko, eggs, carrot, onion, garlic, chives, cilantro, salt, pepper, and 1/3 cup buffalo sauce in a large bowl, being careful not to over-mix.
3. Form the chicken mixture into balls (about 20) and place on the baking sheet. Bake until golden brown and cooked through about 20 minutes.
4. Add the remaining 1/3 cup buffalo sauce to cooked meatballs and toss to coat.
5. Serve meatballs over slaw. Drizzle with remaining dressing, crumbled blue cheese, and crushed Doritos for added crunch. These make perfect sliders or try serving it inside individual Doritos bags at your next party.

### *For the Slaw*

1. Combine buttermilk, sour cream, mayonnaise, jalapeños, white vinegar, onion powder, garlic powder, salt, pepper, 2 tablespoons dill, 1/3 cup cilantro, and lime juice in a blender or food processor.
2. Combine cabbage, carrot, celery, scallions, remaining 2 tablespoons dill, remaining 1/3 cup cilantro, and celery seed in a large bowl. Pour the dressing (start with half) and toss well. Add more dressing as needed for coverage, reserving some for serving. Slaw best if refrigerated for at least two hours before serving.