

CHICKEN ZUCCHINI POPPERS



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Ground Chicken	1 lb	Kosher Salt	1/2 Tsp.
Medium Zucchini Squash, Grated	2	Fresh Black Pepper	1/4 Tsp
Garlic Cloves, Minced	2	Olive Oil	2 Tsp.
Fresh Chives, Chopped	2 Tbsp.		



PREPARATION

- In a mixing bowl, combine the ground chicken, grated zucchini, minced garlic, chopped chives, kosher salt, and black pepper. Mix well to combine.
- Using a tablespoon or cookie scoop, form the chicken mixture into small balls or patties.
- In a large skillet over medium-high heat, heat the olive oil.
- Add the chicken poppers to the skillet and cook for 2-3 minutes on each side, until browned.
- Transfer the browned chicken poppers to the lined baking sheet and bake in the preheated oven to 400°F for 10-12 minutes, or until cooked through.
- Once cooked, remove the chicken poppers from the oven and let them rest for a few minutes before serving.
- Serve the Chicken Zucchini Poppers with the sauce for dipping. Enjoy!