KIKKOMAN

Chicken meatballs in tomato sauce

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

400 g	minced chicken
1	egg
2 tbsp	Kikkoman Panko - Japanese style crispy bread crumbs
1	clove garlic (pressed)
1 tsp	salt
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
	Black pepper
1 tbsp	oil for frying
	Fresh basil

Tomato sauce

1	can chopped tomatoes
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	sugar
1 tsp	oregano
	Black pepper

PREPARATION

Step 1

400 g minced chicken - **1** egg - **2 tbsp** Kikkoman Panko - Japanese style crispy bread crumbs - **1** clove garlic (pressed) - **1 tsp** salt - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - Black pepper - Fresh basil

Prepare the meatballs: Finely chop the basil and mix the ingredients for the meatballs, then shape them into small balls.

Step 2

1 tbsp oil for frying

Heat a pan well and fry the meatballs in oil until golden.

Step 3

1 can chopped tomatoes - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** sugar - **1 tsp** oregano

Add chopped tomatoes, soy sauce, sugar, and oregano. Let simmer for 10 minutes.

Step 4

Salt - Black pepper - Parmesan cheese

Season with salt and pepper, then serve with pasta and freshly grated Parmesan.