

Arthur's Thai Chicken Meatballs

QTY	INGREDIENTS
1.5 LBS	Ground Chicken
.5 Cup	Onion, Minced
1 Tsp	Kosher Salt
.5 Tsp	Ginger, Minced
1 Tbsp	Cilantro, Chopped Fresh
1	Egg, Beaten
.5 Cup	Panko Bread Crumbs
1 Tsp	Fish Sauce

Arthur's Sweet Chili Tossing Sauce

QTY	INGREDIENTS
1 Cup	Sweet Chili Sauce
.25 Cup	Soy Sauce
2 Tsp	Sesame Oil
1 Tbsp	Cilantro, Chopped Fresh
To Taste	Salt and Pepper

1. In a bowl combine all ingredients except tossing sauce. Hand Mix. Roll into 20 meatballs. Place on pan and refrigerate overnight.
2. Heat oven to 350 degrees. Bake for 25 minutes
3. Mix tossing sauce ingredients together. Toss Meatballs in Sweet Chili Sauce
4. Sprinkle with white & black sesame seeds (optional)

MAKES 20 ONE OUNCE MEATBALLS

Craft Panini Ingredients

Mushroom Caprese

Portobello Mushrooms, Tomatoes, Mozzarella, Lemon Aioli, Pesto

Smoked Turkey

Smoked Turkey, Bacon, Provolone, Avocado, Roasted Garlic Aioli