



**BiGA.**  
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## **Chorizo Chicken Meatballs & Chimichurri**

by Chef John Panza of BiGA by Senses

### **Chorizo Chicken Meatballs**

1 pound Ground Chicken  
1/4 cup Chorizo seasoning  
2 Tablespoons Red wine vinegar  
2 Eggs  
1 cup Bread crumbs or panko  
1 Onion - diced  
Salt and Pepper to taste

Combine ground chicken with chorizo seasoning and vinegar, mix well and let marinate for 24 hours.

Mix egg, bread crumbs, onion salt and pepper into ground chicken. Form into balls, your choice of size. Bake in oven at 375 degrees for 45 minutes or until fully cooked and reached a temperature of 165 degrees.

### **Chimichurri**

Chimichurri is a South American sauce used in several dishes and for marinades. It is traditionally made by blending fresh herbs, garlic, red chili flakes and red wine vinegar together and then slowly adding oil to make a sauce. We like to switch up the flavors based on our local farms. Some other ideas are to use arugula, watercress, oregano, parsley, cilantro, basil, baby kale, vegetable tops, anything that sounds good to you! The main idea is to balance the vinegar with the oil, almost like a vinaigrette.

