

Creamy Lemon Chicken Meatballs

SERVES: 4 TIME: 30 MINS

Ingredients:

40 pcs frozen meatballs
1 tbsp **SMAKRIK** rapeseed oil, butter flavour
25 g butter
400 ml cooking cream
1 pc lemon
2 tbsp sugar
1 sprig of dried oregano
10 g capers
1 tsp **FALKSALT** sea salt flakes, wild garlic flavour
50–75 g coarsely grated parmesan
2 tbsp chopped fresh coriander
4 pcs Swedish rye crispbread

Preparing the meatballs:

1. Preheat oven to 225°C.
2. Bake frozen beef meatballs according to instructions on the packet.

Simmering the sauce:

1. Prepare a medium-sized saucepan.
2. Add rapeseed oil, butter, cooking cream, lemon juice, sugar, dried oregano, capers and sea salt.
3. Stir over medium heat until lemon butter sauce boils and thickens.

Serving and plating:

1. Ladle sauce over baked meatballs.
2. Garnish with grated parmesan and coriander.
3. Serve with rye crispbread.