

Tsire Chicken And Sesame Balls



MAKING THIS RECIPE

Ingredients

- 180g minced chicken
- 4 tsp [Tsire Powder](#)
- 1 egg
- Handful of [sesame seeds](#)
- 250ml cooking oil

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Method

Step 1:

Place the minced chicken in a large mixing bowl. Add the Tsire Powder.

Step 2:

Crack open an egg into the bowl and mix everything together. If the mixture is too sticky, add a few tablespoons of flour.

Step 3:

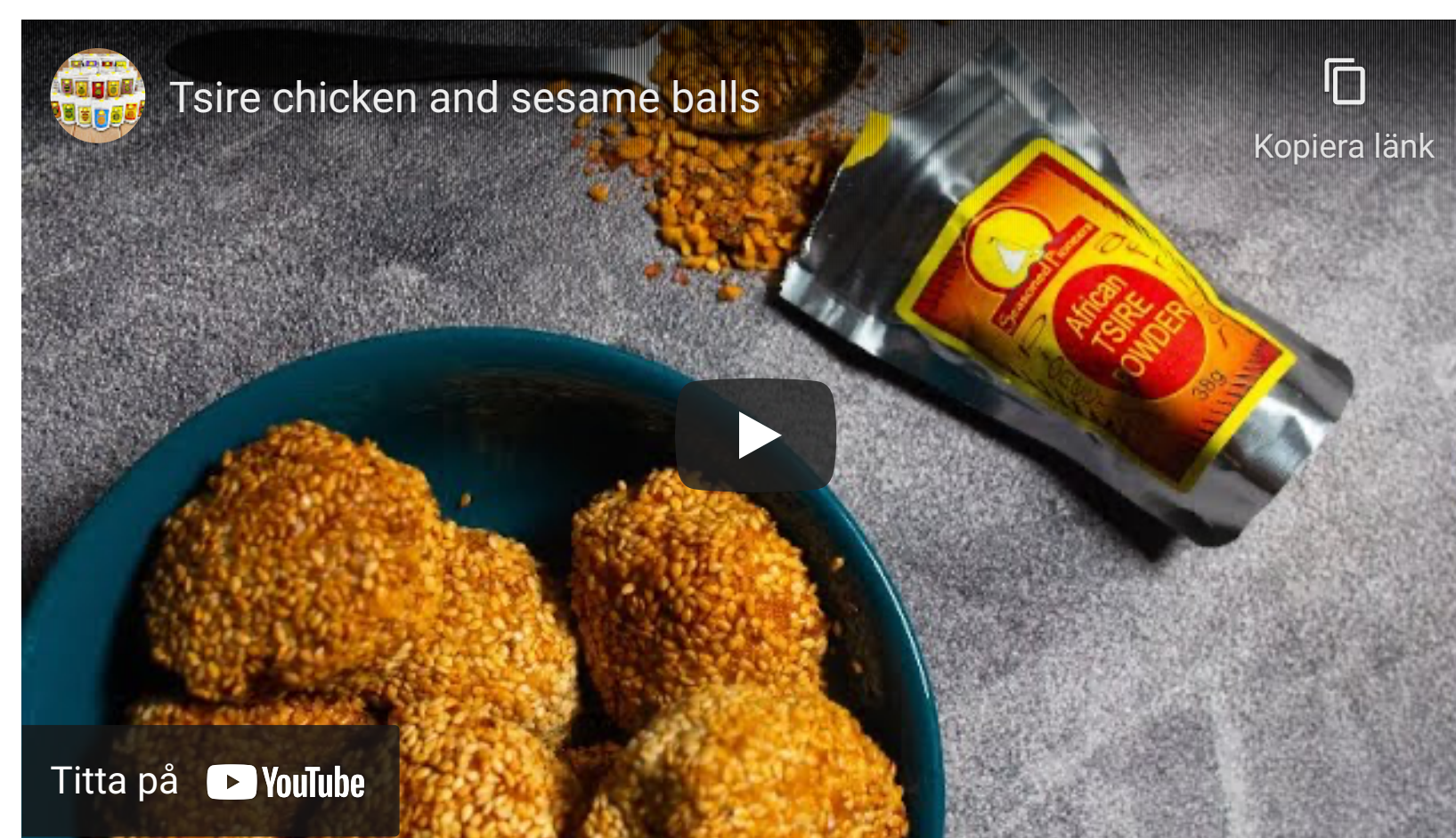
Shape the mixture into eight meatball shapes. Roll each meatball in a bowl of sesame seeds until evenly coated.

Step 4:

Heat the cooking oil over a low flame. Add the meatballs, making sure not to overcrowd the pan.

Step 5:

Fry until golden brown on each side, making sure to flip them halfway (around 5 minutes on each side).



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