

# Domatesli Tavuk Köftesi

Delicious Turkish chicken meatballs in tomato sauce. Ready in 25 minutes with fresh herbs and spices. Perfect comfort food for family dinners.

10	15	25	4	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Domatesli Tavuk Köftesi

## Malzemeler

- 1.1 lb chicken meat
- 2 onion
- 1 bunch parsley
- 1 tsp cumin
- 1 tsp black pepper
- 1 tsp chili flakes
- 3 cup tomato
- 2 clove garlic
- 1 tsp granulated sugar
- 1 tsp salt
- 1 cup breadcrumb
- 2 tbsp olive oil

## Yapılış

- Prepare the meatball mixture**

Combine 1.10 lb ground chicken, 2 eggs, 1 bunch chopped fresh parsley, 1 tablespoon breadcrumbs, 1 tablespoon flour, 2 minced garlic cloves, 1 teaspoon cumin, and 1 teaspoon salt in a large bowl. Mix gently with your hands until just combined, being careful not to overwork the mixture.
- Form the meatballs**

Wet your hands with cold water and shape the mixture into walnut-sized balls, about 1.5 inches in diameter. Place the formed meatballs on a plate as you work, rewetting your hands as needed to prevent sticking.
- Brown the meatballs**

Heat 2 tablespoons olive oil in a large heavy-bottomed pan over medium heat until shimmering. Add the meatballs in a single layer, leaving space between each one. Brown for 2-3 minutes per side, turning gently with a spoon until golden brown all over, about 8-10 minutes total.
- Remove meatballs**

Transfer the browned meatballs to a plate and set aside. Leave the oil and any browned bits in the pan.

**5 Make the tomato sauce**

Add 3 cups tomato puree to the same pan, scraping up any browned bits from the bottom. Stir in 1 tablespoon tomato paste and bring to a gentle simmer over medium heat, stirring occasionally, about 3-4 minutes.

**6 Simmer meatballs in sauce**

Return the browned meatballs to the tomato sauce and reduce heat to low. Cover and simmer gently for 10-12 minutes, turning the meatballs once halfway through, until they are cooked through and the sauce has thickened slightly.

**7** Taste and adjust seasoning with salt if needed. Serve hot, garnished with additional fresh parsley if desired.

## ?puçlar?

Wet your hands with cold water when forming the meatballs to prevent the mixture from sticking to your palms and to create smoother, more uniform shapes.

Don't overcrowd the pan when browning the meatballs. Cook in batches if necessary to ensure even golden browning on all sides.

Chill the formed meatballs for 15-30 minutes before cooking to help them hold their shape better during the browning process.

Use a mixture of ground chicken thigh and breast for the best texture - thigh meat adds moisture while breast meat provides structure.

Taste and adjust the seasoning in both the meatball mixture and the tomato sauce. Turkish cuisine relies on balanced, well-seasoned flavors.

Grate onion instead of chopping it finely to distribute the flavor evenly throughout the meatballs without creating chunks.

Simmer the meatballs gently in the sauce to prevent them from becoming tough or breaking apart.

Fresh parsley is essential for authentic flavor - dried parsley won't provide the same bright, fresh taste that characterizes Turkish köfte.