

Grilled Vegetable and Chicken Penne

Recipe By *Faigy Grossman*



Cooking and Prep:  1 h

Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

You'll find me digging up the mini chicken balls in this oh-so-tasty pasta and grilled vegetable dish. So versatile, it can be used as an appetizer, side, salad, or main dish — whatever the occasion calls for!

Ingredients (18)

Grilled Vegetables

- 1 each red and yellow pepper, deseeded and cut into chunks
- 4–5 button mushrooms, cut into thick slices
- 1 small zucchini, cut into thick slices
- Bartenura Olive Oil**, for drizzling
- 1/4 teaspoon each basil, salt, and sugar, or to taste
- black pepper, to taste

Mini Chicken Balls

- 1 pound (450 grams) ground chicken
- 3 tablespoons **Gefen Bread Crumbs** or challah crumbs
- 1 egg
- 1/4 teaspoon onion powder
- garlic, to taste
- oil, for frying
- pepper, to taste

Pasta

- pepper, to taste
 - 1 pound (450 grams) **Tuscanini Pasta Pennoni**, cooked according to package directions
 - salt, to taste
 - basil, to taste
 - 1/4–1/3 cup **Haddar Creamy Italian Dressing**
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Start Cooking

For the Grilled Vegetables

1. Preheat oven to 450°F (230°C). Place vegetables on a Gefen Easy Baking Paper-lined baking sheet and drizzle with oil. Sprinkle basil, salt, sugar, and pepper to taste and bake, stirring once or twice, until softened and beginning to shrivel, around 35–40 minutes.
2. Remove from oven and place in large mixing bowl.

For the Chicken Balls

1. In a medium-sized mixing bowl, combine all chicken ball ingredients; stir until mixture is smooth.
- 2.

Heat oil in a medium saucepan. Form one-inch (two- and- a- half-centimeter) balls from the mixture and drop them into the pan. Fry, turning balls on all sides, until golden and cooked through.

Assemble the Salad

1. Place cooked penne into mixing bowl and stir until all ingredients are thoroughly combined and juices are incorporated. Stir in Italian dressing, adding additional dressing as desired. Season with additional basil, salt, and pepper, to taste.

Credits

Photography: Hudi Greenberger

Styling: Renee Muller