# Chicken Sticks

**Season:**

**Serves:**

**Recipe source:** kidspot.com.au

**Fresh from the garden:** eggs

These can be made into meatballs. They can be eaten hot or cold.

## Equipment:

- Large mixing bowl
- Small mixing bowl
- Measuring cups
- Measuring spoons
- Tongs
- Small whisk
- Electric frypan
- Kebab skewers
- Silver tray
- 4 serving plates

## Ingredients:

- 800g chicken mince
- 1 cup wholegrain breadcrumbs
- 2 eggs, lightly beaten
- 2 tsp cumin
- 2 tsp powdered chicken stock
- 2 cloves garlic (minced garlic in jar)
- 4 tbsp vegetable oil

## What to do:

1. Soak skewers in water.
2. In a large bowl, place the chicken mince, breadcrumbs, eggs, cumin, chicken stock and garlic.
3. Combine well using a metal spoon.
4. Squash tablespoons of this mixture onto kebab sticks.
5. Heat the oil in a frying pan and fry the sticks over a medium heat, turning constantly using tongs. These only take 3-5 minutes to cook through.