

Paprika Chicken Meatballs

By [NATASHA BULL](#)

You will love my **paprika chicken meatballs**! These tender chicken meatballs covered in a decadent paprika sour cream sauce are the perfect cold weather comfort food.

Prep: 30 mins Cook: 45 mins Total: 1 hr 15 mins Servings: 4

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Ingredients

[0.5X](#)[1X](#)[2X](#)[3X](#)

Meatballs:

- ☐ 1/2 cup jasmine rice (see note)
- ☐ 0.75-1 pound ground chicken breast
- ☐ 1/2 small onion grated
- ☐ 2-3 cloves garlic minced
- ☐ Salt & pepper to taste
- ☐ Flour for dredging
- ☐ Olive oil (for frying meatballs)



Sauce:

- ☐ 2 tablespoons butter
- ☐ 1 tablespoon olive oil
- ☐ 2 shallots *chopped*
- ☐ 1 tablespoon dijon mustard
- ☐ 1 tablespoon paprika
- ☐ 1 teaspoon worcestershire sauce
- ☐ 1 cup sour cream
- ☐ 1 (10 ounce) can chicken broth
- ☐ Salt & pepper to taste

Instructions

1. Cook jasmine rice according to package directions. Let it cool.
2. In a mixing bowl combine rice, ground chicken, grated 1/2 onion, garlic, and salt and pepper.
3. Form mixture into 1.5 inch meatballs (yields approx. 15 meatballs), dredging in flour after you form each meatball.
4. Cover the bottom of a skillet with oil and heat over medium-high heat.
5. Once oil is hot, brown meatballs. You may need to work in batches. Turn the meatballs every minute or so until they're nicely browned all over.
6. Add butter and olive oil to a pot over medium-high heat.
7. Once butter has melted, add chopped shallots to pot and cook for a few minutes.
8. Add the dijon mustard, paprika, Worcestershire sauce, and sour cream to the pot. Stir thoroughly.
9. Stir in the chicken broth.
10. Add meatballs and turn the heat up to high. Just before it reaches a boil, turn heat down to medium-low and cook for about 15 minutes, with pot lid slightly ajar, or until meatballs cooked through. Season with salt & pepper as needed.