

One-Pot Chicken Meatballs with Greens

Ingredients for 4 servings (15 minutes prep, 25 minutes cooking)

1/2 cup panko bread crumbs
1/3 cup full-fat thick yogurt (preferably Greek or Icelandic)
2 garlic cloves, minced or grated
2 scallions, white and light green parts thinly sliced
2 teaspoons dried oregano
1/4 teaspoon crushed red pepper
Salt
1 pound ground chicken
1/4 cup olive oil, plus more as needed
1 lemon, halved, 1/2 thinly sliced
1 teaspoon ground cumin
1 pound rainbow or Swiss chard (1 large or 2 small bunches), tender stalks sliced and leaves cut into 1-inch ribbons



Preparation

Step 1. In a large bowl, combine the bread crumbs, yogurt, garlic, scallions, oregano, crushed red pepper and 1 teaspoon salt. Add the chicken and gently mix until fully combined.

Step 2. Coat your palms in olive oil, then shape the meat into 14 medium meatballs (about 2 inches each), making sure each is lightly coated with oil by refreshing the coating on your hands. Set the meatballs directly on a sheet pan or on parchment paper.

Step 3. Heat a 12-inch Dutch oven (or other heavy pot with a tight-fitting lid) over medium heat for 2 minutes until hot. Pour in 2 tablespoons of olive oil, tilting the pot to coat the surface, then add the meatballs. Let cook until they are golden halfway up the sides, occasionally turning them when they easily release, adding extra oil if needed, about 7 minutes.

Step 4. Meanwhile, to another large bowl, add the greens, lemon slices, cumin and remaining 2 tablespoons olive oil, and season with salt; toss to coat the leaves, scrunching them up as needed.

Step 5. Smother the meatballs with the greens and lemon slices. Cover, reduce the heat to medium, and cook until the meatballs are cooked through and the greens tender, 12 to 13 minutes.

Step 6. Use a soup ladle to scoop up the meatballs, resting them on the greens, browned-side up and ladling any juices on top of the meatballs and greens. Cut the remaining lemon into wedges for serving, if desired.