



FRAGRANT THAI CHICKEN MEATBALLS

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INGREDIENTS

For the Chicken Meatballs:

1 lb ground chicken
2 cloves garlic, minced
1 tablespoon grated ginger
2 green onions, finely chopped
2 tablespoons chopped cilantro
1 tablespoon fish sauce
1 teaspoon soy sauce
1/2 teaspoon chili flakes (optional)
1/4 cup breadcrumbs
1 egg
Salt and pepper to taste
1 tablespoon vegetable oil (for browning)

For the Coconut Curry Sauce:

1 tablespoon red curry paste
1 can (13.5 oz) full-fat coconut milk
1 tablespoon fish sauce
1 tablespoon brown sugar
Juice of 1 lime
1/2 cup chicken broth



INSTRUCTIONS

In a large bowl, combine all meatball ingredients except vegetable oil. Mix until just combined.

Form mixture into small meatballs (about 1 inch in diameter).

Heat vegetable oil in a large skillet over medium heat. Brown meatballs on all sides until golden (they don't need to be cooked through). Set aside.

In the same skillet, add red curry paste and sauté for 1 minute.

Stir in coconut milk, fish sauce, brown sugar, lime juice, and chicken broth. Bring to a simmer.

Return meatballs to the skillet. Simmer in the curry sauce for 10–15 minutes, or until fully cooked and sauce thickens slightly.

Serve hot, garnished with extra cilantro and lime wedges. Pair with jasmine rice or noodles.

Prep Time: 15 minutes | Cooking Time: 25 minutes | Total Time: 40 minutes

Kcal: 460 kcal | Servings: 4 servings