

THAI COCONUT CURRY CHICKEN MEATBALLS

SERVINGDUMPLINGS.COM

COOK TIME: 30mins

SERVES: 4

CALORIES: 571 kcal (PER SERVING)

INGREDIENTS

*CHICKEN MEATBALLS

500 g (1.1 pounds) ground chicken thighs
2 tbsp corn starch
1 egg yolk
1 tbsp chopped cilantro
1/2 tsp each: crushed red pepper flakes, garlic powder
1/4 tsp white pepper
1 tbsp scallions, chopped
1 tbsp soy sauce

+

3 tbsp coconut oil
2 tbsp red curry paste
2 tsp honey
2 tbsp soy sauce
1/2 tsp turmeric
1/4 tsp white pepper
1 lemon grass
2 garlic cloves, minced
1 shallot, finely chopped
1 tbsp grated ginger
1 tsp sambal
1 can (400 ml/14 oz) coconut milk
1/2 cup low sodium chicken broth
4 scallions, thinly sliced
salt + black pepper
sesame oil, for serving
chili peppers, for serving, optional
rice, for serving
black sesame and cashews, for sprinkling

DIRECTIONS

Add ground chicken to a bowl. Add corn starch, egg yolk, cilantro, chili flakes, scallions, garlic powder, white pepper and soy sauce. Mix until just combined. Coat your hands with olive oil. Roll the chicken into 2 tablespoon-size balls.

Heat a large skillet over medium heat and add coconut oil. Add the meatballs and sear until crisp, about 5 minutes, turning them 2-3 times.

Add garlic, ginger and shallot. Cook until fragrant, about 2 minutes. Stir in the red curry paste and turmeric. Add coconut milk, chicken broth, soy sauce, sambal, honey, lemon grass and white pepper. Simmer over medium heat until the meatballs are cooked through, 15 minutes. Stir in the scallions.

Meanwhile, cook rice or noodles in salted water, according to package directions.

Divide rice among bowls, top with meatballs and sauce. Sprinkle with sesame seeds, toasted cashews and scallions. Add some chili peppers if you like the extra heat. Drizzle with some sesame oil. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.