

FIRECRACKER CHICKEN MEATBALLS

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COOK TIME: 30mins

SERVES: 4

CALORIES: 435 kcal (PER SERVING)

INGREDIENTS

*CHICKEN MEATBALLS

1.1 lbs/500 g ground chicken

2 tbsp bread crumbs

1 egg yolk

1 tsp each: salt, black pepper, sweet paprika,
garlic powder, ginger powder, onion powder

*FIRECRACKER SAUCE

1 tbsp vegetable oil

1 tbsp unsalted butter

4 garlic cloves, grated

1 tbsp freshly grated ginger

½ cup/120 ml sweet chili sauce

1 tbsp fish sauce

2 tbsp soy sauce

2 tbsp oyster sauce

3 tbsp sriracha, more or less to taste

2 tbsp lime juice

4 scallions, chopped

cilantro leaves, for serving (optional)

red pepper flakes, for serving

DIRECTIONS

Get all the prep done before you start cooking: grate ginger and garlic cloves. Chop the scallions.

Add the ingredients for the meatballs to a large bowl. Mix until just combined, using your hands.

Roll the meat mixture into 2-tablespoon sized balls. Will make about 25 meatballs.

Heat oil and butter in a large nonstick skillet over medium. Add meatballs and brown on all sides, about 8 minutes, turning them frequently. Remove from skillet.

Reduce heat to low. Add garlic and ginger, cook until fragrant while stirring frequently, about 1 minute. Deglaze with ½ cup water, simmer for 2 minutes while scraping up the brown bits on the bottom of your skillet with a wooden spoon. Add lime juice, sweet chili, soy, fish and oyster sauce. Stir to combine and bring to a gentle simmer.

Stir in sriracha and scallions. Return meatballs and their released juices to the skillet, stir to coat the meat with sauce. Simmer until the meatballs are cooked through, about 10 minutes.

Finish off with red pepper flakes and cilantro. Serve with steamed rice and a crunchy cucumber salad. 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.