THAI COCONUT CURRY CHICKEN MEATBALLS RECIPE

Thai Coconut Curry Chicken Meatballs

Ingredients:
1 pound ground chicken
1 egg
1/2 cup breadcrumbs
2 tablespoons Thai red curry paste
1 tablespoon fish sauce
1 teaspoon ginger, grated
1 clove garlic, minced
Salt and pepper to taste
1 tablespoon coconut oil
1 onion, finely chopped
1 can (14 oz) coconut milk
1/2 cup chicken broth
1 tablespoon lime juice
1 tablespoon brown sugar
1/4 cup cilantro, chopped
1/4 cup green onions, sliced

Directions:
In a large bowl, mix ground chicken, egg, breadcrumbs, Thai red curry paste, fish sauce, ginger, garlic, salt, and pepper until well combined. Form into meatballs.

Heat coconut oil in a large skillet over medium heat. Add meatballs and cook until browned on all sides, about 5-7 minutes.

Remove meatballs from skillet and set aside.

In the same skillet, add onion and sauté until soft. Pour in coconut milk and chicken broth, and bring to a simmer. Stir in lime juice and brown sugar until dissolved.

Return meatballs to the skillet. Cover and simmer for about 10 minutes, or until meatballs are cooked through.

Garnish with cilantro and green onions before serving.

Prep Time: 20 minutes | Cooking Time: 20 minutes | Total Time: 40 minutes
Kcal: 330 kcal | Servings: 4 servings