

Thai Chicken Meatballs with Dipping Sauce



Ingredients:

For Meatballs:

1 pound ground chicken
½ cup seasoned bread crumbs
2 cloves garlic, finely chopped
2 green onions, finely chopped
2 tablespoons fresh ginger, finely chopped
2 teaspoons sesame oil
2 teaspoons soy sauce
½ teaspoon kosher salt

For Dipping Sauce:

½ cup olive oil
¼ cup soy sauce
1 tablespoon brown sugar
1 tablespoon water
2 dried Serrano Chile peppers, finely chopped
Juice from 1 lime

Directions:

For Meatballs:

- 1) Preheat oven to 400 degrees.
- 2) Combine all the ingredients for the meatballs in a bowl and form the mixture into 1 inch meatballs.
- 3) Lightly spray the meatballs with cooking spray and place them on a foil lined baking sheet.
- 4) Bake the meatballs in the oven for approximately 15 - 20 minutes, until cooked through.

For Dipping Sauce:

- 1) Place all the ingredients for the sauce into a bowl and using an immersion blender, blend thoroughly until combined.