

Green Curry Meatballs

Meatballs:

- ✓ 16 oz ground turkey
- ✓ 1 large egg
- ✓ $\frac{3}{4}$ cup bread crumbs
- ✓ 3 tbsp milk
- ✓ 1 $\frac{1}{2}$ tsp ginger
- ✓ 1 $\frac{1}{2}$ tsp green curry paste
- ✓ $\frac{1}{2}$ tsp sugar
- ✓ $\frac{1}{2}$ tsp salt
- ✓ 1 $\frac{1}{2}$ tsp minced garlic

Curry Sauce:

- ✓ 1 can coconut milk
- ✓ 2 tbsp green curry paste
- ✓ 1 tsp light brown sugar
- ✓ 1 tbsp minced garlic
- ✓ 1 tbsp cornstarch
- ✓ 1 tbsp lime juice



Total Time: 40 minutes Servings: 4

Directions:

1. Add all meatball ingredients together in a medium mixing bowl. Mix together until combined, add extra bread crumbs as needed.
2. Form meat into ping pong ball sized meatballs. There should be about 16. Place meatballs on a lined and sprayed sheet pan. Cook for 25 minutes at 350° F.
3. While meatballs are cooking, sauté minced garlic for 1 minute. Add cornstarch and combine. Add coconut milk, green curry paste, light brown sugar, and minced garlic. Let simmer 7-10 minutes. Add lime juice and let simmer for one more minute.
4. Serve with rice.