

# 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.