



These Thai Meatballs are paleo, gluten-free, and delicious. The meatballs themselves, made from ground turkey, are full of veggies and infused with the perfect flavor combination of ginger, chili, garlic, and more. A total crowd-pleaser that gets rave reviews!

**PREP TIME**

10 minutes

**COOK TIME**

15 minutes

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**Ingredients****FOR MEATBALLS:**

- 1 lb. ground turkey
- 1/2 cup shredded carrots
- 1/4 cup scallions *chopped*
- 2 cloves garlic *minced*
- 1 tablespoon fresh grated ginger
- 2 tablespoons coconut aminos
- 1 1/2 teaspoon chili paste
- 1/4 teaspoon fine sea salt
- Pinch red pepper flakes

**FOR SAUCE:**

- 1/4 cup coconut aminos
- 2 tablespoon sesame oil *or olive oil*
- 1 tablespoon fish sauce
- 1 clove garlic *finely minced*
- 2 teaspoon grated ginger
- 1 teaspoon chili paste

**Instructions**

- 1 Preheat oven to 375°F and set aside a baking sheet.
- 2 Add all of the meatball ingredients to a large bowl and mix together. Portion out about 2 heaping tablespoons amount of the mixture and form into meatballs with wet hands. If the mixture is difficult to handle, place in the refrigerator or freezer for a few minutes.

- 3** Place meatballs on the baking sheet for 14-16 minutes or until meatballs are golden on the outside and reach an internal temperature of 165°F.
- 4** Meanwhile make sauce ingredients: Add all of the sauce ingredients to a medium pot and whisk together. Cook over medium heat until the sauce comes to a boil. Reduce the heat and let simmer until sauce thickens up.
- 5** Toss the meatballs with 3/4 of the sauce, and serve over rice or another side dish, or as an appetizer with some extra sauce on the side.

## Notes

Feel free to substitute in ground chicken for the turkey.

If you don't have chili paste, you can substitute in sriracha.

**Keyword:** Thai Meatballs   **Course:** Dinner   **Method:** Bake   **Cuisine:** Gluten-Free   **Author:** Lexi's Clean Kitchen

## Did you make this recipe?

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