



Pork Meatballs With Ginger and Fish Sauce
Kay Chun
20 minutes



Korean Barbecue-Style Meatballs
Kay Chun
20 minutes



Chicken in Mustard Sauce
Jacques Pépin
35 minutes



Pork and Ricotta Meatballs
Kay Chun
20 minutes



Shee Scall
45 mi

Chicken Miso Meatballs

By [Kay Chun](#)

YIELD 4 servings

TIME 20 minutes

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Ground chicken breast meat is fairly lean, so milk is added to this recipe to keep them moist and tender. As the meatballs bake, the miso caramelizes into savory bites of sweet-salty umami. Crumbled Ritz crackers add richness and create a more juicy meatball (but plain, dry bread crumbs will also work). To make the Ritz crumbs, place the crackers in a resealable plastic bag and lightly crush them with the back of a wooden spoon or measuring cup. These also make a tasty hors d'oeuvre: Simply roll the mixture into smaller 1-inch balls. For a quick dipping sauce, combine 2 parts soy sauce to 1 part distilled white vinegar, and add sliced scallions, or red-pepper flakes, if you like heat.



Julia Gattand for The New York Times. Food Stylist: Barrett Washburne.

Meatballs, Ground Chicken, Milk, Miso, Ritz Cracker, Dinner, Lunch, Weekday, Appetizer, Main Course, Low Carb

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INGREDIENTS

- ¼ cup whole milk
- 3 tablespoons sweet white miso
- 1 tablespoon minced garlic
- 1 teaspoons kosher salt
- ¼ teaspoon black pepper
- ½ cup finely crushed Ritz crackers (12 crackers)
- 1 pound ground chicken

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[Ingredient Substitution Guide](#)

[Nutritional Information](#)

PREPARATION

Step 1

Heat oven to 425 degrees. In a large bowl, combine all the ingredients, and use your hands to gently mix. The mixture will be very sticky. Lightly wet your hands to prevent sticking during mixing and shaping meatballs.

Step 2

Shape the meat into 12 golf-ball-size rounds (about 2 inches in diameter), and arrange on a greased rimmed baking sheet.

Step 3

Bake until golden and cooked through, about 15 minutes. Serve warm.

Tip

Leftover meatballs freeze well; simply reheat in the oven at 375 degrees until warmed through (about 20 minutes).



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COOKING NOTES

**me** | 1 year ago

added crushed red chili & green onion
used panko, not ritz crackers
served w/Thai Kitchen sweet red chili sauce

35 This is helpful

**Patty H.** | 1 year ago

Made these last night...delish! The only changes: I used 1/2 tsp salt as miso is salty enough and 1% milk as it was what I had on hand. The texture was really nice but they might benefit from some chopped scallions or even water chestnuts for crunch. Served them with a mess of steamed broccoli. Next time I need quick and delicious hors d'oeuvres, I'll make them bite sized.

21 This is helpful

**Kai** | 1 year ago

Used panko instead of ritz
Added scallions, ginger, a little fish sauce, a little shichimi togarashi
Someone described as "like a dumpling without the wrapper"
Served over rice with furikake for one
In lettuce wrap with gochujang and kewpie for another
Generally seems like it could use a sauce or glaze

11 This is helpful

**TK** | 8 months ago

Kay Chun does it again. We are such a fan of her meatballs. A tip for getting a well rounded flavor. Put in the oven for 7 min, take out, flip the meatballs and the orientation of the pan, and put in oven for another 7 minutes. Turn off heat and then let them rest in the heat of the oven for 1 min. Juicy, sweet, umami....we keep coming back to this recipe. A keeper!

8 This is helpful

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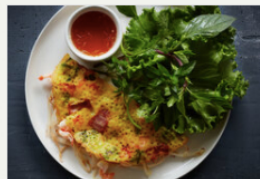


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