

Thai Chicken Meatballs

Serves 4



Ingredients

- 1 thumb size piece of ginger
- 2 cloves garlic
- 1 lime or lemon
- 10 sprigs of coriander
- 500g chicken mince
- 1 tablespoon plain flour
- 1 tablespoon oyster sauce
- 2 tablespoons sesame oil



1 CRUSH

Finely grate the ginger and crush the garlic.



2 JUICE

Juice the lime.



3 CHOP

Finely chop the coriander.



4 PLACE

Place ginger, garlic, lime juice and coriander in a bowl with chicken mince, flour and oyster sauce.



5 MIX

Mix all ingredients until they are well combined.



6 ROLL

Using wet hands, roll tablespoons of mixture into balls.



7 HEAT

Heat a large fry pan to medium-high heat and add the sesame oil.



8 COOK

Place meatballs onto pan and cook evenly for 10 minutes until browned.