

# THAI RED CURRY CHICKEN MEATBALLS



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PREP TIME: 10 MINS

COOK TIME: 20 MINS

TOTAL TIME: 30 MINS

SERVES: 4

*Thai Red Curry Chicken Meatballs A quick weeknight dinner that takes less than 30 minutes to make.*

## INGREDIENTS

### Thai Red Curry Chicken Meatballs

- 16 ounces ground chicken
- ½ cup panko breadcrumbs
- 2 garlic cloves, minced
- 1 teaspoon ginger, minced
- 1 whole egg
- ⅛ teaspoon salt
- ⅛ teaspoon pepper

- ⅛ teaspoon crushed red pepper flakes
- 1 tablespoon cilantro, chopped

### **Thai curry sauce**

- ½ tablespoon extra virgin olive oil
- 1 teaspoon ground ginger, minced
- 2 garlic cloves, minced
- 1-2 tablespoons concentrated red curry paste (depending on how spicy you want the sauce to be)
- ¾ cup coconut milk
- 1 teaspoon sriracha
- ⅛ teaspoon pepper
- ⅛ teaspoon salt
- ⅛ teaspoon red pepper flakes
- 1 tablespoon cilantro, chopped
- 1 tablespoon lime juice

## **INSTRUCTIONS**

### **Thai Curry Chicken Meatballs**

1. Preheat oven to 400 degrees.
2. Lightly grease a baking sheet with oil.
3. In a large bowl add all of the meatball ingredients. Mix to combine. Make sure not to over mix.
4. Portion out 12 large meatballs. (Working with slightly wet hands helps the meatballs from sticking to your hands.)
5. Place meatballs on the oiled baking sheet and cook for 15-20 minutes or until caramelized on the outside and cooked through. Make sure to flip half way through cooking.
6. Take out of the oven and toss the cooked meatballs in the Thai Red Curry Sauce.
7. Garnish with extra cilantro if desired. Serve immediately.
8. Note: If you are freezing the meatballs do not toss with sauce until ready to serve.

### **Thai curry sauce**

1. Heat oil in small saucepan.
2. Add garlic and ginger and cook for 1 minute.
3. Add in curry paste and cook for an additional minute.
4. Whisk in coconut milk and continue whisking until thick. Take off the heat.
5. Stir in Sriracha, pepper, salt, red pepper flakes, cilantro, and lime juice.
6. Set aside until ready to toss with meatballs.

## **NOTES**

*Original recipe from chefsavvy.com. Please do not publish my recipe or pictures without linking back to the original post. Thank you!*