

# Thai Pork Meatballs Two Ways



## Ingredients

### Meatballs:

- 1 lb / 0.5 kg lean ground pork
- ½ cup / 125 mL panko breadcrumbs
- 1 large egg, slightly beaten
- 2 green onions, finely chopped
- 2 cloves garlic, minced
- 1 Tbsp / 15 mL grated ginger root
- 1 Tbsp / 15 mL red curry paste
- 1 Tbsp / 15 mL fish sauce
- ½ tsp / 2 mL salt
- ¼ tsp / 1 mL ground black pepper

### Honey-Soy Dipping Sauce:

- 2 Tbsp / 30 mL soy sauce
- 2 Tbsp / 30 mL lime juice
- 1 Tbsp / 15 mL honey
- 1 tsp / 5 mL sesame oil
- 2 green onions, thinly sliced
- 1 tsp / 5 mL chopped cilantro
- 1 tsp / 5 mL grated ginger root
- 1 garlic clove, minced (optional)

### Sweet Chili Dipping Sauce:

- ½ cup / 125 mL sweet chili sauce, store bought
- 2 Tbsp / 30 mL lime juice
- 1 garlic clove, minced

## Directions

1. Preheat oven to 375°F.
2. Line rimmed baking sheet with parchment paper.
3. In large bowl, gently combine ground pork, breadcrumbs, egg, green onion, garlic, ginger, curry paste, fish sauce, salt and pepper; do not overmix. Form mixture into 1 ½-inch balls.
4. Arrange meatballs on baking sheet, about 1 inch apart. Bake in preheated oven for 12-15 minutes.
5. Turn and bake 8-10 minutes more or until instant-read thermometer registers 160°F.
6. Meanwhile, whisk together all ingredients for each of the dipping sauces. Set aside.
7. Serve meatballs as an appetizer with dipping sauces.

Tip: For a complete meal, serve meatballs with hot cooked rice and steamed vegetables.

## Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 25
- **Number of Servings:** 18-20 meatballs