

# STICKY THAI MEATBALLS

## Ingredients

### For Meatballs:

1 cup bread crumbs  
1 egg  
1 Tbsp Thai green curry paste  
1 tsp garlic paste or minced garlic  
1 tsp ginger paste or minced ginger  
1/4 tsp salt  
1 Tbsp fish sauce  
500 grams ground beef, pork,  
or chicken

### For Sauce:

2 Tbsp soy sauce  
2 Tbsp Thai sweet chili sauce  
1 Tbsp rice vinegar  
2 Thai chilis, chopped (or 1/2 tsp  
chili flakes)  
2 Tbsp honey  
1/2 cup water  
1 tsp cornflour

## Directions

1. Preheat oven to 430F.
2. Combine all ingredients for meatballs except ground beef in a bowl and mix well. Once the aromatics are well combined with the breadcrumbs, add the ground beef and lightly mix together. Adding the beef right in the end ensures that the flavors are mixed well and don't sit around in lumps.
3. Form the mixture into 20-22 lime-sized balls and place them on a baking tray. Bake for 20-25 minutes until they are cooked through, and slightly brown.
4. For the sauce, whisk everything together in a bowl and add to a wok. Heat for a few minutes until the mixture thickens. Toss the meatballs in the sauce and serve hot.

Note: To cook these meatballs on the stove, add some oil to a non-stick pan and place meatballs in the pan. Brown them on high heat on all sides and then let them cook on a low flame for 10-15 minutes while stirring occasionally

To store: Half bake the meatballs and store in an air-tight container in the freezer. Defrost and finish them in the oven or a pan.

Serves 6

Source: [MyFoodStory.com](http://MyFoodStory.com)