

THAI-INSPIRED CHICKEN MEATBALL SOUP

Ingredients

Meatballs

- 2 lb Ground Chicken
- 2 inches Fresh Ginger, Peeled and Grated
- ½ Jalapeno, Grated
- 3 Garlic Cloves, Peeled and Grated
- 1 large Bunch Cilantro, Leaves and Stems Finely Chopped
- 2 tbsp Fish Sauce
- 1 tsp Salt

Soup

- 2 cups Chicken Broth
- 1 (14 oz) can Coconut Milk
- 2 inches Fresh Ginger, Peeled and Grated
- ½ Jalapeno, Grated
- 3 Garlic Cloves, Peeled and Grated
- 1 tbsp Fish Sauce
- ½ tsp Granulated Sugar
- 1 Lime
- 5 oz Baby Spinach

Instructions

1. Combine all meatball ingredients in a medium sized bowl with your hands
2. Create 2 inch meatballs and line them on a cookie sheet
3. Heat thin layer of vegetable oil in a dutch oven over medium-high heat

4. Brown each side of the meatballs for 5-8 minutes per side in batches
5. Set meatballs aside once browned
6. Let dutch oven cool and clean out oil
7. Reheat dutch oven to medium heat and add thin layer of fresh oil
8. Sauté ginger, jalapeno, and garlic until fragrant, about one minute
9. Add chicken broth, coconut milk, sugar, and fish sauce and bring to a simmer
10. Add meatballs and simmer until the flavors come together, 5-8 minutes
11. Remove from heat and stir in spinach, lime juice to taste, and salt to taste
12. Serve over rice and garnish with a lime wedge and cilantro

Serves: 4-5

Difficulty Level: 6

Recipe From: *Ali Slagle (NYT Cooking)*