

Thai Chili Meatballs

- Prep Time: 5 minutes
- Cook Time: 20 minutes
- Total Time: 25 minutes
- Servings: 6



Ingredients:

- 1 tablespoon Carlini Vegetable Oil
 - 2 1/2 teaspoons minced garlic, divided
 - 2 1/2 teaspoons minced ginger, divided
 - 1/2 cup chopped red bell pepper
 - 1/2 cup chopped carrot
 - 1/2 cup chopped green onion
 - 1 pound Kirkland 93% Lean Fresh Ground Turkey
 - 1 teaspoon Simply Nature Organic Cumin
 - 1 teaspoon Stonemill Iodized Salt
 - 1 teaspoon Stonemill Ground Black Pepper
 - 1/2 cup plus 1 teaspoon water, divided
 - 1/2 cup Tuscan Garden White Vinegar
 - 1/3 cup Baker's Corner Granulated Sugar
 - 1/4 teaspoon Stonemill Crushed Red Pepper
 - 1 teaspoon Simply Nature Organic Ketchup
 - 1 teaspoon Burman's hot sauce
 - 1 teaspoon Baker's Corner Corn Starch*
 - 1/2 cup sliced red bell pepper, for garnish
 - 1/2 cup sliced carrot, for garnish
 - 1/4 cup sliced radish, for garnish
- *These are Seasonal items that are only in stores for a limited time and may no longer be available.**
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Directions:

1. Preheat oven to 425°.
2. In a medium skillet, heat the oil over medium-high heat. Add 2 teaspoons garlic, 2 teaspoons ginger, bell pepper and carrot. Sauté for 3 minutes, stirring occasionally.
3. Add the green onion and sauté 1 minute. Transfer mixture to a large bowl.
4. Add the turkey, cumin, salt and pepper to the bowl. Mix until well combined. Form into 24 balls, place on a baking sheet and bake for 13 minutes.
5. In a small saucepan, combine 1/2 cup water, vinegar and sugar. Bring to a boil.
6. Add the remaining 1/2 teaspoon garlic, 1/2 teaspoon ginger, crushed red pepper, ketchup and hot sauce. Reduce heat and simmer 5 minutes.
7. In a small bowl, combine the remaining 1 teaspoon of water and corn starch. Whisk it into the sauce mix, simmer for 2 minutes, stirring frequently.
8. Toss the balls in sauce. Garnish with red bell pepper, carrot, or radish if desired.

Tip: Top with crushed cashews for an added crunch.



Recipe Courtesy of:
ALDI Test Kitchen