

## **Thai Sausage Inspired Meatballs**

These tasty meatballs were inspired by flavorful Thai sausage but simplified using easier to find grocery store ingredients and forming meatballs instead of stuffing sausage casing. I love eating them with a cabbage salad and a rice wine vinegar dressing but they would be equally delicious in a lettuce wrap or with sticky rice.

Prep Time: 10 mins

Total Time: 30 mins

Makes: 6-8 servings

### **Ingredients:**

2 pounds ground pork  
¼ cup chopped cilantro  
2 tablespoons finely chopped green onion  
1 tablespoon fish sauce  
2 teaspoons minced or grated gingerroot  
2 teaspoons maple syrup  
1 teaspoon minced or grated garlic  
1 teaspoon finely chopped lemongrass  
Zest of 1 lime  
1 teaspoon crushed red pepper flakes  
1 teaspoon salt

### **Directions**

1. Heat oven to 400°F.
2. In a bowl combine all ingredients and mix well.
3. Form mixture into 1-inch balls and place on a sheet pan.
4. Bake 12-15 minutes or until internal temperature reaches 165°F.