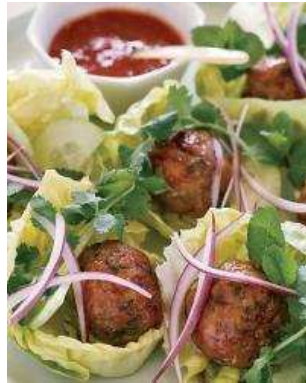


Chicken Meatballs in Lettuce Wraps



Ingredients:

2 lbs skinless, boneless Chicken thighs trimmed and cut into 1½” pieces
6 tbsp Fish sauce
6 cloves Garlic, minced
2 tbsp Mint leaves, finely chopped + ⅓ cup leaves for serving
6 tbsp Cilantro, chopped + ⅓ cup leaves for serving
2 stalks fresh Lemongrass, tender white inner bulb only, minced
1 tsp kosher Salt
1 cup Sugar
2 heads Boston lettuce, leaves separated
2 small seedless Cucumbers – peeled, halved lengthwise, thinly sliced crosswise
2 small red onions, halved and sliced
Chili Sauce for serving on the side

6 small Shallots, finely chopped
3 tsp Cornstarch
1 tsp ground Pepper

Preparation:

Preheat oven to 400° .
Pulse chicken coarsely in food processor.
Transfer to bowl and mix by hand with fish sauce, shallots, garlic, lemongrass, cilantro, mint, salt, cornstarch & pepper.
Line large baking sheet with parchment.
Using moistened hands, roll 1½” balls in the sugar until evenly coated.
Bake for 5 min, until lightly browned and cooked through.
Arrange lettuce, cilantro & mint leaves, cucumber & onion on plates.
Transfer meatballs inside lettuce cup and serve.
Chili Sauce on the side.