

**MEATBALLS**

- 1 lb lean chicken breast, ground
- 3 Tbs Asian fish sauce
- 3 small shallots, chopped
- 3 cloves garlic, grated
- 1 stalk lemon grass, tender white inner bulb only, finely minced
- 1 tsp sesame oil
- 3 Tbs. chopped cilantro
- 2 tsp chopped mint
- 1 1/2 tsp cornstarch
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- granulated sugar for rolling
- red and green lettuce

ASIAN SWEET AND SOUR SAUCE

- 6 Tbs rice vinegar
- 1/4 cup Asian fish sauce
- 2 Tbs light brown sugar
- 3 cloves garlic, grated
- 1/4 tsp crushed red pepper flakes
- 2 Tbs shredded carrot

GARNISHES

- 1/2 cup fresh cilantro leaves
- 1/2 cup fresh mint leaves
- 1/2 cup sliced cucumber
- 1/2 cup thinly sliced red onion

Vietnamese Chicken Meatballs in Lettuce Wraps

These can be made ahead of time and then finished off by reheating and browning in a frying pan.



To make the meatballs, mix all meatball ingredients except sugar and lettuce with slightly moistened hands and form into 1 1/2 inch meatballs. If possible, refrigerate for several hours.

To make the sauce, combine all ingredients and stir until sugar dissolves. Chill for at least 1 hour.

When ready to cook, preheat oven to 400 degrees. Roll meatballs in sugar and place on a baking sheet lined with parchment paper. Bake in the upper third of the oven for about 15 minutes, turning every 5 minutes for color consistence.

Serve meatballs on lettuce leaves garnished as desired. Serve Asian Sweet and Sour Sauce on the side.