

Thai-Style ginger Pork Meatballs with Coconut Lime Sauce

Serves 2-3 (15 meatballs) HdeH changed the amount to half. Recipe reflects this Kroger recipe [mymagazine](#), spring 2018
HdeH adapted by removing several ingredients

Meatballs

- 1 lb. lean ground pork
- 1 Tablespoon grated ginger
- 1 ½ tablespoon minced garlic
- 1 scallions, root ends trimmed and finely minced, plus more for garnish
- ½ teaspoon ground white pepper
- 1/8 cup safflower or other flavorless oil



Photography by Kroger

Coconut Lime sauce

- ½ tablespoon safflower or coconut oil
- ½ teaspoon minced garlic
- ½ teaspoon grated ginger
- 1 cup coconut milk
- ½ teaspoon fish sauce
- Zest of lime
- ½ teaspoon salt (HdeH Kosher)
- ½ teaspoon sugar
- 1/8 teaspoon chili flakes, or more as desired
- 1 Tablespoon lime juice

Soba noodles for serving

1. Mix the pork, ginger, garlic, and scallions together in a large bowl with your hands until thoroughly combined. Mix in the fish sauce, soy sauce, white pepper and 1/2 teaspoon of the toasted sesame oil. Knead together very well. Form into balls roughly the size of a golf ball.
2. Heat large frying pan over medium –low heat and add ½ cup safflower oil and remaining toasted sesame oil. Carefully add the meatballs to the pan, making sure not to crowd them.
3. Cook the meatballs in batches if necessary. Lightly brown the meatballs for about 4-5 minutes on each side (ensuring safe internal temp. 160F).
4. For the coconut lime sauce, heat a large saucepan over medium-low heat and add the safflower or coconut oil. Add the minced garlic and ginger and fry for 1-2 minutes. Add the coconut milk, fish sauce and lime zest and stir well. Add the salt, sugar and chili flakes and simmer for 10 minutes. Stir in the lime juice.
5. Place meatballs in the coconut lime sauce and simmer for 20 minutes. Serve over soba noodles and garnish with scallions and crushed chili pepper flakes, if desired. Refrigerate any leftovers in a sealed container.