

Spicy Vietnamese Meatballs

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These meatballs really pack a punch of flavour and are full of delicious spices. Serve them with a curry sauce and rice for a fantastically flavourful meal.

Ingredients:

500g beef mince
5 bird's eye chillies
5 shallots
2 stalks of lemongrass
2 tbsp. lime juice
1 tbsp. finely chopped ginger
1 tbsp. curry powder
1 tsp. ground coriander
1 tsp. fish sauce
Salt and pepper
Handful of fresh coriander

Directions:

1. Finely chop the shallots. Chop the coriander leaves and finely chop the stalks. Chop the chillies by removing the stalks and the seeds and carefully chop them – use gloves if you're particularly sensitive. Chop the lemongrass by cutting it down the middle and then dice it finely.
2. In a large bowl, place the beef mince, chillies, shallots, lemongrass, lime juice, fish sauce, ginger, curry powder, coriander, salt and pepper and chopped coriander.
3. Mix everything together using a spoon or your hands and then fashion the mixture into meatballs.
4. Cook the meatballs by frying them in a little bit of olive oil until cooked through, or simmer them in a curry sauce.

Author: Laura Young