

## **POTSTICKER-STYLE CHICKEN MEATBALLS**

(inspired by [Dinner: Changing the Game](#))

1 pound ground chicken (white meat is fine)  
1/3 cup finely chopped fresh cilantro leaves  
1 serrano chile, seeded and chopped  
1 tablespoon finely chopped peeled fresh ginger  
zest of 1 lime  
juice of 1/2 lime  
2 teaspoons soy sauce  
1 teaspoon Asian fish sauce  
1/2 teaspoon kosher salt  
1/4 cup almond meal or almond flour  
for finishing sauce:  
3 tablespoons rice vinegar  
2 tablespoons soy sauce  
1/2 tablespoon Sriracha or to taste  
2 teaspoons sesame oil  
1 teaspoon light brown sugar

Heat the oven to 425F.

In a large bowl, combine the ground chicken, cilantro, Serrano pepper, ginger, lime zest and juice, soy sauce, fish sauce, almond flour and salt. Roll the mixture into 1-inch balls.

Arrange the meatballs in a single layer over aluminum foil (I like to use non-stick foil). Bake until cooked through, around 20 minutes, turning them over mid-way through baking. As they bake, prepare the sauce by combining all ingredients.

After they are cooked, brush them lightly with the sauce and keep in the oven for a couple more minutes, then serve with your favorite side dish. They also work well as appetizers, with a side of napkins...