

Mini Thai Meatballs & Peanut Sauce

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Servings: 12

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

Bake Time: 30 minutes

1 pound ground pork

2 tablespoons fresh cilantro, chopped

1 1/2 tablespoons lime juice

1 piece (2 inches) ginger, grated

1 carrot, shredded

salt and pepper (to taste)

1 cup Asian peanut sauce

Preheat oven to 375 degrees.

Line a baking sheet with parchment paper or foil.

In a large bowl, combine the pork, cilantro, lime juice, ginger, carrot, salt and pepper.

Shape into 1 1/2-inch balls. Set on the baking sheet.

Bake, flipping halfway through, until deep golden, about 30 minutes.

Serve with the peanut sauce for dipping.

Provide lime wedges, if desired.

Per Serving (excluding unknown items): 104 Calories; 8g Fat (70.4% calories from fat); 6g Protein; 1g Carbohydrate; trace Dietary Fiber; 27mg Cholesterol; 24mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.