

Vietnamese-Style Meatballs with Chili Sauce

Servings: 6

Source: Once Upon a Chef

Ingredients

Meatballs

- 2 large eggs
- 3 tbsp fish sauce
- 2 cloves garlic, minced
- 1 tbsp fresh ginger, finely grated
- ¼ tsp crushed red pepper flakes
- 3 scallions, finely chopped (about ¼ cup), plus a few more for serving
- 2 tsp lime zest, from 2 limes
- 3 tbsp fresh cilantro leaves, plus more for serving
- 3 tbsp fresh mint, chopped, plus more for serving
- ¾ lb lean ground beef
- ¾ lb ground pork
- 1 cup panko
- ½ cup unsalted peanuts, for serving

Sauce

- 2 tbsp Asian chili sauce, such as Sambal Oelek or Asian chile garlic sauce
- ¼ cup soy sauce
- 2 tbsp fish sauce
- ¼ cup lime juice, from 2 to 3 limes
- ¼ cup sugar

Method

1. Preheat the oven to 400°F and set an oven rack in the middle position.
2. In a large bowl, combine the eggs, fish sauce, garlic, ginger, red pepper flakes, scallions, lime zest, cilantro, and mint. Whisk to combine. Add the beef, pork, and panko. Using your hands, mix until evenly combined. Roll the mixture into golf-ball-sized balls and arrange on an unlined baking sheet. The mixture will be a bit sticky; dampen your hands every so often while rolling the balls if necessary. Bake for 25 minutes, flipping once with a metal spatula halfway through the cooking time, until the balls are browned and cooked through. (If the meatballs stick a bit to the pan, simply slide the metal spatula underneath them and they should release.)

3. Meanwhile, make the sauce by whisking all of the sauce ingredients together in a medium bowl. Be sure the sugar is completely dissolved and not stuck to the bottom of the bowl. Taste and add more chili if desired.
4. Serve the meatballs drizzled with the sauce and sprinkled with scallions, cilantro, mint, and peanuts. (Be judicious with the sauce; it's very strong in flavor.)

MAKE-AHEAD: The meatballs can be made completely ahead of time and refrigerated in a tightly sealed container for 2 to 3 days. Reheat in the microwave.

FREEZER-FRIENDLY: The meatballs can be frozen for up to 3 months. When you're ready to serve them, reheat them in the microwave.