

# Spicy Maple Thai Meatballs w/ Sauce

4 Servings



Amount	Size	Description
		<i>Meatballs</i>
2	Lbs	Ground Turkey
2	TBS	Spicy Thai Maple Spice Blend
1	Cup	Zucchini – Shredded with liquid pressed out
1	TBL	Fish Sauce
¼	Cup	Green Onions – Finely Diced
2	TBL	Basil – Finely Diced
2	Cloves	Garlic – Minced
2	TBL	Coconut Milk
		<i>Sauce</i>
1 ½	Cups	Coconut Milk
3	TBL	Tomato Paste
1	TBL	Spicy Thai Maple Spice Blend
1	TBL	Fish Sauce
	Dash	Red Pepper Flakes – Optional for Spiciness

1. Shred the zucchini and place in a colander. With a cheese cloth, press the zucchini to press the water out.
2. In a medium bowl, add all the ingredients for the meatballs. Mix with your hands until all ingredients are thoroughly blended.
3. Make 1” balls with the meat mixture
4. Place meatballs in a pre-heated skillet with oil and brown on all sides.
5. Place meatballs in a wire grate over a cookie sheet lined with foil.
6. Place in an oven pre-heated at 350 degrees. Remove when meatballs are cooked through, but still moist.
7. For sauce, add all ingredients to a bowl and whisk together.
8. Put sauce and meatballs back in the skillet and simmer while stirring a few minutes.
9. Season for flavor. Add pepper flakes if more spiciness is desired.

