

# Thai-Inspired Chicken Meatball Soup

Recipe Inspiration: Ali Slagle, NY Times Cooking

Contains Fish; Can Be Omitted

Contains Egg; Can Be Substituted

Serves 6

Please check all labels carefully for your dietary restrictions.

- 1 (4-inch) piece fresh ginger, peeled
- 6 garlic cloves, peeled
- 1-2 jalapeño peppers (chose according to preferred heat level)
- 2 pounds ground chicken
- 1 large bunch cilantro, leaves and stems finely chopped, a few whole leaves reserved for serving
- 3 tablespoons fish sauce (can be omitted)
- ½ cup breadcrumbs
- 1 egg, slightly beaten or 3 T aquafaba \*
- Kosher salt
- 2 tablespoons vegetable, toasted sesame, or coconut oil, plus more as needed
- 2 cups chicken broth
- 1 (14-ounce) can full-fat coconut milk
- ½ teaspoon granulated sugar
- 5 ounces baby spinach
- 1 tablespoon lime juice, plus lime wedges for serving
- 2 cups steamed white or brown rice, or 12 ounces cooked brown rice noodles, for serving

Preheat oven to 425. Using the small holes of a box grater, or a micro-plane, grate the ginger, garlic, and jalapeño (or finely chop them by hand). Transfer half to a large bowl and set the rest aside. To the large bowl, add the chicken, finely chopped cilantro, 2 tablespoons fish sauce (if using), egg (or aquafaba), breadcrumbs and 1 teaspoon salt. Use your hands or a fork to fully combine but do not overmix.

Use your hands or an ice cream scoop to form 2-inch meatballs (about 2 ounces each). Place on a baking sheet, lined with parchment paper or foil. Bake until browned (meatballs may not be cooked through), 7-8 minutes.

Place oil in large enameled pot. Heat over medium heat and when hot, add the reserved ginger mixture and sauté until fragrant, about 1 minute. Add the chicken broth, coconut milk, sugar and the remaining 1 tablespoon fish sauce (if using) and bring to a

simmer. Add the meatballs and any juices, and simmer until the flavors come together and the meatballs are cooked through, 5 to 8 minutes.

Remove from heat and stir in the spinach and lime juice. Divide rice or noodles among bowls, then top with meatballs, broth, and extra cilantro. Serve with lime wedges.

Aquafaba is the liquid in canned beans (preferably garbanzo beans/chickpeas). To get  $\frac{3}{4}$  cup of aquafaba, drain a 15 ounce can of chickpeas (reserving beans for another use). Extra aquafaba can be refrigerated for 5 days.

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