

Asian Chicken Meatballs

INGREDIENTS

- Canola oil, for brushing
- 1 pound ground chicken, preferably dark meat
- 1/2 cup plain dry bread crumbs
- 1/3 cup minced scallions, plus thinly sliced scallions for garnish
- 3 tablespoons minced peeled fresh ginger
- 1 large egg
- 2 garlic cloves, minced
- 2 teaspoons toasted sesame oil
- 2 teaspoons soy sauce
- 1/4 teaspoon kosher salt
- Asian chili sauce, for serving

INSTRUCTIONS

1. Preheat the oven to 450° and brush a rimmed baking sheet with canola oil, or line with parchment paper.
2. In a large bowl, mix together the rest of the ingredients except the chili sauce.
3. Form the mixture into 1 1/2 -inch balls and arrange on the baking sheet. Brush the meatballs with canola oil and bake for about 13 minutes, until browned and cooked through.
4. Transfer the meatballs to a platter and serve with Asian chili sauce.