

THAI CHICKEN BALLS - Lynn Albury

(Makes 24. Preparation 10 mins. Cooking 15 mins)

500g chicken mince

1/4 cup oyster sauce

2 cloves garlic, crushed

1 tablespoon self raising flour

1 tablespoon fish sauce

1/2 cup finely chopped fresh coriander leaves

2/3 cup (160ml) coconut milk

Soy sauce and sliced chillies, or sweet chilli sauce for serving

1. Preheat the oven to moderately hot (200C/180C fan-forced). Grease a 24 hole, non-stick mini muffin pan
2. Combine chicken mince, oyster sauce, garlic, flour, fish sauce, coriander and coconut milk in a large bowl. Place rounded tablespoons of mixture into prepared pan. Bake in a moderately hot oven for about 15 minutes or until cooked through.
3. Turn chicken balls out and serve hot with combined soy sauce and chillies or sweet chilli sauce.

Suitable to freeze. Not suitable to microwave.