



Vietnamese Meatballs

Prep Time: 10 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

- 4 lbs. Lean Ground Pork
- 1/4 cup Fresh Lemongrass , minced
- 3 Tbsp. Fresh Garlic Cloves , minced
- 3 Tbsp. Fresh Ginger , peeled and minced
- 1 cup Fresh Scallions , minced
- 3 Tbsp. Fresh Cilantro , minced
- 3 each Whole Eggs , beaten
- 4 oz. Panko Breadcrumbs
- 2 fl. oz. Fish Sauce
- 4 fl. oz. Light Soy Sauce

Directions:

1. Pre-heat convection to 350°F and line a half sheet tray with parchment paper. Combine all ingredients in the bowl of a stand mixer with the paddle attachment and mix on medium speed until well incorporated.
2. Portion the meatball mixture into 0.7 oz. meatballs using a #60 scoop, place meatballs in parchment lined tray and bake for 10-12 minutes. Once meatballs are cooked reserve warm in a hotel pan on a hot line for assembly.