

# Vietnamese Chicken Bites

**Category:** Asian - General

**Servings:** 2

**Rating:** 10

**Source:** Bravo! Best of Bridge Cookbook

## Description:

We use a little less soy sauce and bottled chili sauce from the Asian market.

## Ingredients:

chicken	1 lb. ground (or use turkey)
cilantro	1/4 cup, chopped
green onion	2, finely chopped
garlic	2 cloves, minced
lemon zest	1 tablespoon
cornstarch	2 teaspoons
ginger	1 teaspoon, minced
soy sauce	3 tablespoons
sugar	as required
sub-recipe	Sweet Asian Chili Sauce

## Instructions:

Combine the chicken, cilantro, green onion, garlic, lemon zest, cornstarch, ginger, and soy sauce in a bowl and form into 1" balls. Roll in sugar and place on a foil lined baking sheet. Bake in a pre-heated 400° oven, turning once, until brown and glazed, about 15 minutes.

Serve with a supply of toothpicks and a bowl of chili sauce for dipping.

Meatballs can be made up to four hours prior to cooking. Cover and refrigerate and increase the baking time by 3-5 minutes.