

## **HONEY GLAZED SRIRACHA MEATBALLS**

*(adapted from Eat Yourself Skinny)*

*for the meatballs:*

2 lb. ground chicken (or turkey)

1/4 cup almond flour

1 egg

1 tsp. salt

1/2 tsp. black pepper

a squirt of lemon juice

*for the sauce:*

1/4 cup Sriracha

3 Tbsp soy sauce

3 Tbsp rice vinegar

3 Tbsp honey

1 Tbsp grated fresh ginger

1/2 tsp. toasted sesame oil

minced chives for decoration (optional)

Heat oven to 375 degrees F.

In a large bowl, mix together ground chicken, almond flour, egg, salt and pepper until well combined. Shape mixture into balls and place spaced apart on a baking sheet lightly sprayed with cooking spray or covered with parchment paper.

Bake meatballs for 20 to 25 minutes, or until browned and cooked through.

While the meatballs are baking, combine all the ingredients for the sauce in a small saucepan and bring to a boil over medium heat, whisking continuously. Reduce heat and simmer for 5 minutes, then toss with the meatballs.

Sprinkle with minced chives, if so desired.