

THAI-MEATBALLS WITH WILTED BOK-CHOY

(from the Bewitching Kitchen)

for the meatballs (makes about 16)

2 pounds ground turkey (I use 85% fat)
1 tablespoon fish sauce
1 tablespoon cornstarch
1 tablespoon sugar
2 teaspoons kosher salt
1 teaspoon red curry paste
1 egg

for the sauce:

1 tablespoon grapeseed oil
1 shallot, minced
1 tablespoon red curry paste
1 cup pureed tomatoes (canned is fine)
1 cup coconut milk (low-fat is ok)
2 tsp fish sauce
salt and pepper to taste
juice of one lime

for the bok-choy:

6 to 8 baby bok-choy, sliced in half lengthwise
2 tablespoons olive oil
salt and pepper to taste
drizzle of soy sauce
drizzle of lime juice

Heat oven to 420F.

Make the meatballs combining all ingredients in a large bowl. Form 16 meatballs and place them on a baking sheet covered with aluminum foil. Spray the foil lightly with olive oil, then spray lightly the surface of the meatballs also. Roast for 20 minutes, flipping them over halfway through baking time. Remove from the oven and reserve. This can be made hours or a day in advance.

Make the sauce. Heat the oil and sautéed the shallot for a few minutes until soft and fragrant. Add the red curry paste and cook for a minute or two, stirring. Add the tomatoes, coconut milk, fish sauce, season lightly with salt and pepper. Cook for a couple of minutes, add the reserved meatballs and simmer gently for 20 minutes. Add the lime juice right before serving.

Make the bok-choy. Heat the oil on a large skillet. Add the bok-choy, cut side down, cook for a couple of minutes without moving them, to get a nice browning on the surface. Flip

the pieces over, season with salt and pepper. Drizzle soy sauce, lime juice, cover the pan and simmer for a few minutes until tender. Serve right away, with the meatballs and sauce.