

# Vietnamese Chicken Meatballs

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-mint-tea-recipe>

## Ingredients:

- 1 pound ground chicken
- 3 tablespoons fish sauce
- 1/2 onion small, minced
- 2 cloves garlic finely chopped
- 1 stalk lemongrass tender white inside part only, minced
- 4 tablespoons chopped cilantro
- 1 tablespoon mint chopped
- 1 1/2 teaspoons cornstarch
- 1/2 teaspoon kosher salt
- 3 black pepper grinds of fresh
- granulated sugar for rolling the meatballs, about 1/4 cup

## Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 100 milligrams
4. Fat: 9 grams
5. Protein: 21 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 1410 milligrams
8. Sugar: 6 grams

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