

Vietnamese Meatball Bowls

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-meatball-recipe-baking>

Ingredients:

- meatballs
- 1 pound ground pork
- 1 tablespoon lemongrass paste, or you can buy a jar of sliced lemongrass and mince it up really fine
- 6 garlic cloves chopped
- 1 tablespoon Sriracha
- 1 tablespoon liquid aminos or substitute soy sauce or fish sauce
- 2 teaspoons cornstarch
- rice
- 2 cups rice cauliflower, buy it already riced or place one head of cauliflower florets in your food processor and pulse it just until...
- 1/2 teaspoon turmeric
- sea salt
- black pepper
- 3 scallions sliced
- 1/2 cup vegetable broth
- fresh mint leaves roughly chopped, I like about 2 Tbs for each bowl
- cilantro leaves fresh, roughly chopped, I like about 1 Tbs for each bowl
- peppers pappadew, sliced, as many as you like
- pea pods fresh, or snap peas, as much as you like, briefly sauteed or steamed, they should still be crisp
- 1 red pepper sliced, or more if you like things spicy
- 2 limes zested and cut into wedges
- 1 jar pickled vegetables I used pickled ginger carrots, but there are so many awesome varieties available.

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 49 grams

3. Cholesterol: 80 milligrams
4. Fat: 24 grams
5. Fiber: 5 grams
6. Protein: 24 grams
7. SaturatedFat: 9 grams
8. Sodium: 670 milligrams
9. Sugar: 4 grams

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