

## **Turkey and lemongrass meatballs**

Serves 4

500g turkey mince

4 spring onions, finely chopped

2 cloves garlic, crushed and finely chopped

1 tbsp grated ginger

2 lemon grass stems, outer leaves removed and central section finely chopped

1 red chilli, deseeded and roughly chopped

1 tbsp soy sauce plus extra for serving.

½ tbsp runny honey

3 tbsp semolina

1 egg

Oil for frying

Juice of an orange plus a little water

### **Method**

If you have a food processor then just blitz everything a couple of times. Otherwise, just make sure everything is finely chopped and thoroughly mixed.

Heat oven to 160 degrees and put a dish in to warm.

With wet hands form the turkey mixture into walnut size balls and chill for half an hour or until needed.

Shallow fry in small batches and keep warm in the oven until all the turkey balls are ready.

Deglaze the pan with the orange juice and water and a good dash of soy sauce and tip this over the meatballs. Serve with rice or noodles and wilted greens.