

## Ingredients

1 lb ground chicken

2 tbsp IP Sesame Sauce

2 cloves garlic, minced

1 tbsp minced fresh ginger

1 tbsp minced lemongrass (optional)

1 jalapeno pepper, minced

1 tsp sea salt

4-8 wooden skewers, soaked in water for 20 minutes

## Asian Chicken Meatballs with IP Sesame Sauce

### Directions

- 1) Preheat a clean, lightly oiled grill or grill pan.
- 2) In a large mixing bowl, combine the ground meat with the sesame sauce, onion, garlic, ginger, lemongrass (if desired), jalapeno, and salt, stirring gently to evenly distribute all the ingredients.
- 3) Roll the mixture into golf ball-size meatballs, and then carefully thread 3 or 4 onto each skewer.
- 4) When your grill or broiler is heated, add the meatball skewers and grill for 4-5 minutes per side, until a light char has developed on the outside and the meatballs are cooked through.
- 5) Use lettuce leaves to make wraps with the meat balls, topping with shredded cucumbers and a drizzle of IP Sesame Sauce.