

## Ginger Chicken Meatballs

slightly adapted From Diana Henry

1 lb 2 ounces minced chicken  
2 garlic cloves, finely grated  
1 tbsp soy sauce  
\*optional 1-2 teaspoons Asian Fish sauce  
2cm ( $\frac{3}{4}$ in) root ginger, peeled and finely grated, plus 2 slices, each about the thickness of a pound coin  
4 spring onions, trimmed and finely chopped (I added 4 to the meatballs and had another 3 on hand for garnish)  
salt and pepper  
1.2l (2 pints) chicken stock  
1 red chill, deseeded and finely chopped  
2 tbsp rapeseed oil  
2 heads of bok choy, leaves separated and halved lengthways  
juice of 1 lime

### Method

Gently mix together the chicken, garlic, soy sauce, ginger and half the spring onions. Season. Wet your hands and shape the mixture into little balls each about the size of a walnut in its shell. If you have time to chill these, so much the better as they'll be easier to work with. Put them on a baking sheet, cover with cling film and put in the fridge for 30 minutes.

Heat the oil in a medium-large saucepan and cook the meatballs in two batches, turning them over to make sure they get color all over. It will take about 10 minutes. Transfer to a plate using a slotted spoon. If there is any fat in the pan, pour it out, but don't wash the pan.

Add the stock to the pan and bring to the boil, scraping the pan with a wooden spoon. Reduce the heat, return the meatballs, then bring to a simmer and cook for three minutes. Add the bok choy and the rest of the chili and cook for another three minutes. The meatballs should be cooked through and the bok choy tender. Fish out the slices of ginger. Add the lime juice and remaining spring onions, taste for seasoning and serve.