

Pork Meatballs in a Coconut-Curry Sauce

Preheat oven to 350

Ingredients

- 1 Pound ground pork
- 2 tablespoons oyster sauce
- 1 $\frac{3}{4}$ cups canned coconut milk
- 1 teaspoon yellow curry paste
- 1 (11 –ounce) can corn kernels drained
- 2 tablespoons slivered almonds

Preparation

1. Mix pork with the oyster sauce and roll into small balls. Put them into a shallow ovenproof dish.
2. Pour coconut milk into a tall container. Add the curry paste to the coconut milk and stir.
3. Using an immersion blender, blend the mixture until the curry paste is thoroughly mixed in.
4. Pour the sauce over the meatballs sprinkle with the corn and slivered almonds. Cover with aluminum foil to prevent almonds from burning.
5. Cook in a preheated oven for 25 minutes. Transfer meatballs to bowls and serve immediately

Try serving with rice 😊 enjoy!