



Gluten Free Fusion Thai Recipe

Fusion Thai Coconut Curry Meatballs

Easy game time appetizer meatballs cooked in Coconut Curry Sauce and coconut milk.



Ingredients: 6 Servings with 8 meatballs each

2 C. **Coconut Curry** (Gluten Free Starport 123)

3 lbs. Meatballs, all meat, gluten free, cooked frozen (.5 oz each)

½ C. Coconut milk, optional

¾ C. Tomatoes, seeded, diced ¼"

¾ C. Green apples, cored, diced ¼"

¾ C. Parsley, minced for garnish

8 meatballs per serving with 1 Tbsp. of tomatoes and apple and garnish with minced parsley.

Instructions:

1. Thaw frozen meatballs in refrigerator overnight.
2. Dice tomatoes and apples, mince parsley and set aside.
3. Brown meatballs in skillet at medium heat, or cook by following manufacturer's instructions.
4. Heat a large pot, add in **Coconut Curry Sauce** and coconut milk and heat until boil.
5. Add in meatballs and gently stir to mix with sauce. Let simmer for 3-5 minutes.
6. Add in diced tomatoes and apple, stir gently and keep warm.
7. Serve meatballs with sauce and garnish with minced parsley.