

Oriental Lamb Meatball Pad Thai – 1st place and People’s Choice 2013 Festival

Cheryl Rodgers

Meatballs

1 lb ground lamb

1½ tsp crushed garlic

½ tsp fresh ginger

¼ tsp white pepper

1 tsp toasted sesame oil

¼ cup minced scallions

1 tsp kosher salt

2/3 cup soft fresh bread crumbs

1 egg, beaten

Mix all ingredients together and form into 1 inch balls. Heat a thin layer of oil in a heavy skillet over medium high heat. Cook meatballs, shaking pan to brown on all sides. Chill if not serving immediately.

Noodles

2 Tbsp lime juice

1 tsp hot sauce

½ cup pad thai sauce

8 oz rice noodles,

2 eggs, scrambled

2 Tbsp vegetable oil

½ of a red pepper, julienned

1 cup sliced snow peas

½ cup shredded carrots

1 cup shredded cabbage

½ tsp garlic

¼ tsp ginger

¼ cup chopped scallions

½ cup fresh bean sprouts

Chopped cilantro for garnish

Toasted sesame seeds for garnish

Lime wedges for garnish

Prepare noodles according to package directions. Combine lime juice, hot sauce and pad thai sauce and set aside. Over medium-high heat, sauté the red pepper, snow peas, carrots and cabbage for 2-3 minutes. Add garlic and ginger and continue to cook for 2 minutes. Add cooked meatballs, sauce mixture, eggs, scallions and prepared noodles. Stir to mix all ingredients and coat the noodles with sauce. Heat through. Remove from heat and serve with cilantro, sesame seeds and lime wedges as desired.