**CHICKEN MEATBALLS WITH NAPA CABBAGE IN GINGER BROTH**

**No. of servings:** 4  
**Per serving:** 340 calories, 34g protein, 15g carbohydrate, 16g fat  
**Total Time:** 30 minutes  
**Cuisine:** Chinese  
**Contains:** Meat, Eggs  

**INGREDIENTS**
- 600g lean ground/minced chicken or turkey
- 1 large egg
- 1 tsp salt
- ½ tsp ground white or black ground pepper
- 2 tbsp peeled and minced fresh ginger root, divided
- 4 scallions or spring onions, trimmed and minced
- 4 garlic cloves, sliced thin
- 5 cups sliced Napa cabbage (Wong Bok)
- 500 mL chicken stock
- 4 scallions or spring onions, trimmed and cut into 2 cm pieces

**DIRECTIONS**
1. Combine the ground chicken or turkey, egg, salt, pepper, 1 tbsp ginger, and the minced scallions/spring onions in a bowl. Mix thoroughly.
2. Shape the meat mixture into meatballs of about 2 to 3 cm diameter and set aside.
3. In a wok or large skillet, combine the garlic, Napa cabbage, chicken stock, and remaining ginger and bring to a boil.
4. Add the chicken meatballs and scallion/spring onion pieces, cover, and simmer until the cabbage is tender and the meatballs are cooked through, about 5 minutes.
5. Arrange in a bowl and garnish with a small amount of chili oil. Serve warm.