Sweet Chili Meatballs

Serves 4-6

1 pound ground turkey  
2 large eggs, beaten  
1 cup bread crumbs  
2 tsp grated fresh ginger  
1 tsp salt  
1/2 tsp freshly ground black pepper  
1 small onion, minced  
2 clove garlic, minced  
1 cup chicken stock  
1/2 cup shredded carrot  
1 cup diced pineapple  
1 red or green bell pepper, seeded and chopped  
1/2 cup low sodium soy sauce  
1 cup sweet chili sauce  
2 tsp fish sauces  
1/2 c chopped green onion  
5 quart dutch oven  
  
In a large bowl, mix ground turkey, egg, bread crumbs, ginger, salt, pepper, onion and garlic. Form meat mixture into 1-inch balls.  
Add stock to Dutch oven and bring to a boil over medium-high heat.

Gently place meatballs into boiling stock, cover, reduce to medium heat and cook for 20 minutes.

Drain any remaining stock from the meatballs.

Gently stir in carrots, pineapple, and bell pepper.

In a small bowl, whisk together soy sauce, chili sauce and fish sauce.

Stir sauce into meatballs, garnish with chopped green onions.