



Cuey Choy (Napa) meatball

NIBBLEDISH CONTRIBUTOR

Ingredients

- Cuey Choy (washed and cut into large pieces, around 10 cups)
- 3 cups chicken stock
- 3 cups of ground chicken
- 1 egg, 1tbsp soy sauce
- 1/2 tbsp sugar
- 1tsp sesame oil
- salt
- 1tbsp oil
- 2 tbsp chopped scallion

Instructions

My grandmother used to make this dish very often. According to her, this is a traditional dish from northern China. She said that during long and cold northern China winters, Cuey Choy is the only vegetable available. Therefore, she has many recipes with this vegetable.

1. Fry the scallion in oil. Cook until brown.
2. Add Cuey Choy and chicken stock. Cover with lid. Cook for 10-15 minutes or until Cuey Choy is soft.
3. Mix chicken with egg, soy sauce, sugar, sesame oil.
4. Drop spoonfulls of the ground chicken on top of the Cuey Choy. Cover and cook for another 10 minutes or until chicken is fully cooked.