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Sweet and Spicy Asian Meatballs Recipe

Author: Cherchies® Specialty Foods

SWEET AND SPICY ASIAN MEATBALLS RECIPE

Ingredients

- 1 1/2 lb ground turkey, chicken, or chicken
- 1/2 cup Panko breadcrumbs
- 1 clove garlic, minced
- 1 teaspoon (tsp) Cherchies® Garlic Seasoning
- 1/2 teaspoon (tsp) black pepper
- 4 green onions chopped
- 1 egg
- 2 tbsp Sriracha sauce
- 1 teaspoon (tsp) freshly grated ginger
- Cooked Rice (optional- to serve over)

For Sweet and Spicy Glaze

- drippings from meatballs
- 1 jar Cherchies® Apricot-Pineapple Preserves
- 1 tbsp soy sauce
- 2 tbsp Sriracha sauce
- 1 Tablespoon (Tbsp) cornstarch
- 1 teaspoon (tsp) rice vinegar
- 1 teaspoon (tsp) sesame oil
- 1 Tablespoon (Tbsp) chopped green onions- green part (scallions) only (optional for garnish)



Preparation

1. Preheat oven to 350 degrees. Line a large baking sheet with parchment paper, spray with cooking spray, and set aside.
2. In a large bowl, add the meatball ingredients and mix with your hands to combine. Do not over mix the meat. Use a 1 1/2" ice cream scoop to measure out perfectly-sized meatballs and place on the greased baking sheet.
3. Bake for about 20-25 minutes, or until meatballs are golden brown.
4. While the meatballs are cooking, add the sauce ingredients to a small saucepan. Whisk to combine. Turn the stove on low and cook the ingredients, whisking

occasionally, until smooth. Turn off heat. With a slotted spoon, remove meatballs from baking pan and transfer to a large skillet. Add the pan drippings from the meatballs, and the sauce to the skillet. Turn the skillet on low and cook for a couple of minutes, or until heated through.

5. Serve the meatballs over cooked rice for a meal, or use with toothpicks as an appetizer. Garnish with chopped scallions.
6. Enjoy!