

Asian-Style Swedish Meatballs



Serves: 4



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

6 ounces ground turkey
6 ounces ground pork
1/2 cup minced cilantro
1/4 cup minced red onion
1/4 cup Panko (Japanese bread crumbs)
2 teaspoons grated fresh ginger
1/2 small jalapeno, minced
1 small clove garlic, minced
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground pepper
2 tablespoons soy sauce 1 tablespoon mirin (sweet rice vinegar) 1 teaspoon brown sugar
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1 tablespoon mirin (sweet rice vinegar)
1 teaspoon brown sugar

PREPARATION

1. Combine the pork, breadcrumbs, onion, cilantro, ginger, jalapeno, salt, and pepper in a medium bowl. Shape into 24 golf ball-size balls.
2. Combine the Mirin, soy sauce, and brown sugar in a medium bowl.
3. Heat a large nonstick skillet over medium-high heat.
4. Add the meatballs and cook until browned on all sides, about 10 minutes, turning with tongs every 2 to 3 minutes to brown all sides.
5. Stir in the sauce and swirl the pan around to coat the meatballs. Cook until the sauce is thick and the pan is nearly dry. Serve warm.