



Sriracha Sweet & Sour Meatballs

Add a sweet-spicy kick to your next party or mid-week dinner with these moreish meatballs. The recipe is super flexible, simply choose your mince- pork, chicken or veal and get rolling. They're perfect to freeze or prep ahead too!



 Skill Level

Easy



Cooking Time

20 mins



Servings

4

INGREDIENTS

Sauce

85ml (½ cup) rice vinegar
180g (½ cup) Capilano Pure Honey
1 tbsp soy sauce
3 tbsp tomato ketchup
2 tsp sriracha sauce
3 tbsp pineapple juice
½ tsp crushed garlic
½ tsp onion powder
1 tbsp corn flour
2 tbsp water

Meatballs

1kg minced pork or chicken
2 eggs
100g (1 cup) panko breadcrumbs
1 medium brown onion, finely chopped
Salt and pepper, to taste
2 tbsp vegetable oil, for frying.

To serve

Steamed jasmine rice
Stir-fried greens
Japanese mayonnaise

INSTRUCTIONS

- 1** Combine mince, eggs, breadcrumbs onion in large bowl; season. Using wet hands, roll rounded tablespoons of mixture into balls. Chill until ready to cook.
- 2** For the sauce, in a small bowl, combine corn flour and water, mix well and set aside.
- 3** Combine rice vinegar, honey, soy sauce, ketchup, sriracha, pineapple juice, garlic and onion powder in a medium-sized bowl. Whisk until well combined.
- 4** Preheat oven to 180°C. Line a baking tray with baking paper. Heat a large frying pan with vegetable oil. Brown surface of meatballs in batches, being careful not to overcrowd the pan. Turn until brown on all sides then transfer to baking tray.
- 5** Transfer sauce mixture into frypan and bring sauce to a simmer over medium-low heat. Add cornflour mixture and whisk constantly, until mixture thickens, approx. 1 minute. Remove from heat.
- 6** Glaze meatballs with sweet and sour sauce and bake for 20 minutes until golden and glaze begins to caramelise.
- 7** To serve, glaze meatballs with additional sauce and serve with jasmine rice, stir-fry vegetables and Kewpie mayonnaise, or as part of a party platter.