

BITE-SIZED GINGER MEATBALLS

TO MAKE SAUCE

- 1 Cup Ken's Lite Asian Sesame with Ginger & Soy Dressing
- 2 Tbsp Rice vinegar
- 2 Tbsp Soy sauce
- 1/8 tsp Ground ginger
- 1/8 tsp Black pepper
- 2 tsp Chili garlic sauce
- 2 Cloves Garlic Crushed
- 1 tsp Sesame oil

TO MAKE MEATBALLS

- 1 lb. Ground beef
- 1/2 lb Ground pork
- 1/2 cup Panko breadcrumbs
- 2 cloves Garlic, crushed
- 1 Tbsp Ginger, finely chopped
- 3 Scallions, thinly sliced
- 1 ea Egg, lightly beaten
- Salt & pepper

1. Combine all meatball ingredients in a large bowl. Form mixture into golf-ball sized meatballs.
2. Pan-sear meatballs over medium high heat until golden brown and cooked through. Remove from heat.
3. Mix all ingredients for the sauce together in a large bowl. Toss the cooked meatballs in the sauce.
4. Serve on a platter with toothpicks for easy eating. Garnish with scallions and sesame seeds.

ADDITIONAL INFORMATION

Ingredients

[• 1 Cup Ken's Lite Asian Sesame with Ginger & Soy Dressing, • 1 ea Egg, lightly beaten, • 1 lb. Ground beef, • 1 Tbsp Ginger, finely chopped, • 1 tsp Sesame oil, • 1/2 cup Panko breadcrumbs, • 1/2 lb Ground pork, • 1/8 tsp Black pepper, • 1/8 tsp Ground ginger, • 2 Cloves Garlic Crushed, • 2 Tbsp Rice vinegar, • 2 Tbsp Soy sauce, • 2 tsp Chili garlic sauce, • 3 Scallions, thinly sliced, • Salt & pepper, TO MAKE MEATBALLS, TO MAKE SAUCE](#)

Course

[Starters](#)

Cuisine

[American, Asian](#)