

## 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](#)