

# Saucy Asian Skillet Meatballs



## Ingredients

### Pork:

1 lb / 0.5 kg lean ground pork  
1 tsp / 5 mL sesame oil  
¼ cup / 50 mL fine dry breadcrumbs  
1 tsp / 5 mL red pepper flakes  
¼ tsp / 1 mL ground ginger  
1 egg, slightly beaten  
2 cloves garlic, minced  
1 Tbsp / 15 mL orange zest, plus more for garnish  
¼ cup / 50 mL thinly sliced green onion  
Diagonally sliced green onion for garnish  
Toasted sesame seeds for garnish (optional)  
Canola oil for frying

### Sauce:

⅔ cup / 160 mL hoisin sauce  
¼ cup / 50 mL unseasoned rice vinegar  
2 cloves garlic, minced  
2 Tbsp / 30 mL sodium-reduced soy sauce  
1 tsp / 5 mL sesame oil  
1 tsp / 5 mL ground ginger

## Directions

1. In large bowl, gently combine ground pork with remaining ingredients; do not overmix.
2. Form mixture into 1 ½-inch balls. Set aside.
3. In large skillet, heat 1 Tbsp oil over medium-high heat. Cook meatballs in batches, turning often until browned on all sides and thoroughly cooked through, about 15 minutes. Reduce heat to medium if meatballs are browning too quickly, and add more oil between batches if

needed.

4. Meanwhile, in large measuring cup, whisk sauce ingredients together until well-blended. Set aside.
5. Remove meatballs from skillet to a plate lined with paper towels. Dab meatballs with additional paper towels to remove excess oil.
6. Wipe out skillet with paper towels. Return meatballs to skillet. Pour sauce over meatballs and toss to coat.
7. Cook meatballs in sauce over medium heat until heated through and sauce begins to bubble.
8. Garnish with additional orange zest, sliced green onion and or sesame seeds.

Tip: Meatballs can be served over rice or as an appetizer.

## **Additional Info**

- **Cut:** Ground pork
- **Prep Time (Minutes):** 25
- **Cook Time (Minutes):** 20
- **Number of Servings:** 25-30 meatballs