

## Savory Asian meatballs

### Ingredients:

1 ¾ –2 lbs. Ground chicken (pork, turkey, or beef)  
6 green onions, chopped thinly  
5 minced garlic, or use garlic powder if you don't have any  
2 tablespoons of grated ginger  
1 teaspoon of sea salt  
2 large egg  
1 cup Panko breadcrumbs (or use regular breadcrumbs for replacement)  
2 tablespoons soy sauce  
2 tablespoons of sesame oil

### For hoisin sauce glaze:

½ hoisin sauce  
¼ cup soy sauce  
2 tablespoons rice vinegar  
½ teaspoon ginger powder  
¼ cup brown sugar

### Instructions:

1. Preheat oven to 475F. Line baking sheets with parchment paper.
2. Combine the ground meat, green onion, garlic, ginger, salt, eggs, panko, soy sauce, and sesame oil in a large bowl. Mix them together.
3. Form the meat mixture into balls. For smaller balls, use tablespoons; for bigger balls, use an ice cream scoop. Place the meatballs on the parchment-covered baking sheets. Bake for 10-13 minutes or until the meatballs are thoroughly cooked.
4. Prepare the sauce by mixing all the ingredients in a small saucepan and bring to a boil. Once it boils, reduce heat and simmer for 3 minutes. Remove from stove when the sauce thickens.
5. Brush the meatballs with the sauce and back for additional 2 minutes.
6. Serve with jasmine rice and Asian salad.