

Sriracha Meatballs

Meatballs:

- ✓ 16 oz ground turkey
- ✓ 1 large egg
- ✓ ½ cup bread crumbs
- ✓ 1 tbsp ginger
- ✓ 2 tbsp soy sauce

Sriracha Glaze:

- ✓ ¼ cup soy sauce
- ✓ 2 tbsp rice vinegar
- ✓ ¼ cup brown sugar
- ✓ 1 ½ tbsp sriracha
- ✓ ½ cup water, divided
- ✓ 2 tbsp cornstarch



Total Time: 45 minutes Servings: 4

Directions:

1. Add all meatball ingredients together in a medium mixing bowl. Mix together until combined, add extra bread crumbs as needed.
2. Form meat into ping pong ball sized meatballs. There should be about 16. Place meatballs on a lined and sprayed sheet pan. Cook for 25 minutes at 350° F.
3. While meatballs cook, place ¼ cup soy sauce, 2 tbsp rice vinegar, ¼ cup brown sugar, 1 ½ tbsp sriracha, and ¼ cup water into a medium sauce pan. Bring to a light boil.
4. In a separate bowl mix corn starch and ¼ cup water until corn start dissolves. Add to sauce pan. Boil until thickened.
5. Once meatballs are cooked, place meatballs in sauce pan. Mix until coated. Serve with rice.