

# FIRECRACKER MEATBALLS RECIPE

□ *yield:* **4 SERVINGS (6 MEATBALLS EACH)**

□ *prep time:* **15 MINS**   □ *cook time:* **20 MINS**   □ *total time:* **35 MINS**

*These firecracker meatballs are our version of the Hello Fresh recipe and are absolutely delicious. The homemade baked meatballs are loaded with Asian flavors then served with a spicy, sweet, creamy, and savory firecracker sauce. Serve them for dinner or as an appetizer!*

## INGREDIENTS

### Meatballs

- 1 lb ground beef
- 1 lb ground pork
- ½ cup almond flour
- 2 tablespoons sriracha
- 2 tablespoons soy sauce, *gluten-free if needed*
- 2 tablespoons grated ginger
- 4 cloves garlic, *minced*
- 4 green onions, *chopped (whites for the meatballs and greens to serve)*
- Sesame seeds, *to serve*

### Firecracker Sauce

- 2 tablespoons mayonnaise, *can be light*
- 2 tablespoons sour cream, *can be light*
- 2 tablespoons liquid honey
- 1 tablespoon sriracha, *more to taste*
- 1 teaspoon rice vinegar, *can sub apple cider vinegar*

## INSTRUCTIONS

- 1 Preheat your oven to 425 degrees Fahrenheit. Mix all the meatball ingredients in a large bowl. Form into 1 ½ inch meatballs - a medium-sized cookie scoop works great for this! Place the meatballs on a baking sheet and bake for 15-20 minutes, or until golden and cooked through.  
1 lb ground beef, 1 lb ground pork, ½ cup almond flour, 2 tablespoons sriracha,  
2 tablespoons soy sauce, 2 tablespoons grated ginger, 4 cloves garlic, 4 green onions

- 2 While the meatballs are in the oven, mix the firecracker sauce in a medium-sized bowl then set it aside.  
2 tablespoons mayonnaise, 2 tablespoons sour cream, 2 tablespoons liquid honey,  
1 tablespoon sriracha, 1 teaspoon rice vinegar
  - 3 When the meatballs are fully cooked, remove them from the oven, plate them, then drizzle them with the firecracker sauce and sprinkle the green onions and some sesame seeds over the top.
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## NOTES

Firecracker meatballs make a wonderfully easy appetizer! Form the meat into small balls about  $\frac{3}{4}$  inch - use a small cookie scoop for this. Bake them for 12-15 minutes then serve them speared with toothpicks and the sauce on the side to dip.

For dinner, firecracker meatballs go well with roasted broccoli and some steamed basmati rice.

**NUTRITION INFORMATION:** *serving: 6 meatballs plus  $\frac{1}{4}$  of the sauce, calories: 611kcal, carbohydrates: 16g, protein: 48g, fat: 39g, saturated fat: 13g, polyunsaturated fat: 3g, monounsaturated fat: 14g, trans fat: 1g, cholesterol: 156mg, sodium: 959mg, potassium: 827mg, fiber: 2g, sugar: 10g, vitamin a: 186IU, vitamin c: 12mg, calcium: 80mg, iron: 5mg*

<https://www.theendlessmeal.com/firecracker-meatballs/>