Sriracha Honey Sweet and Sour Meatballs

EASY • 35 MINS

Add a sweet-spicy kick to your next party or mid-week dinner with these moreish meatballs. The recipe is super flexible, simply choose your mince, chicken or veal and get rolling. They're perfect to freeze or prep ahead too!



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins	20 mins	4-6

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Ingredients

Sauce

- 85ml (⅓ cup) rice vinegar
- 180g (½ cup) Capilano Pure Honey
- 1 tbsp soy sauce
- 3 tbsp tomato ketchup
- 2 tsp sriracha sauce
- 3 tbsp pineapple juice
- ½ tsp crushed garlic
- ½ tsp onion powder
- 1 tbsp corn flour
- 2 tbsp water

Meatballs

- 1kg minced chicken
- 2 eggs
- 100g (1 cup) panko breadcrumbs
- 1 medium brown onion, finely chopped
- Salt and pepper, to taste
- 2 tbsp vegetable oil, for frying

To serve

- Steamed jasmine rice
- Stir-fried greens
- Kewpie mayonnaise

Method

1. Combine mince, eggs, breadcrumbs onion in large bowl; season. Using wet hands, roll rounded tablespoons of mixture into balls. Chill until ready to cook.

2. For the sauce, in a small bowl, combine corn flour and water, mix well and set aside.

3. Combine rice vinegar, honey, soy sauce, ketchup, sriracha, pineapple juice, garlic and onion powder in a medium-sized bowl. Whisk until well combined.

4. Preheat oven to 180°C. Line a baking tray with baking paper.

5. Heat a large frying pan with vegetable oil. Brown surface of meatballs in batches, being careful not to overcrowd the pan. Turn until brown on all sides then transfer to baking tray.

6. Transfer sauce mixture into frypan and bring sauce to a simmer over medium-low heat. Add cornflour mixture and whisk constantly, until mixture thickens, approx. 1 minute. Remove from heat.

7. Glaze meatballs with sweet and sour sauce and bake for 20 minutes until golden and glaze begins to caramelise.

8. To serve, glaze meatballs with additional sauce and serve with jasmine rice, stir-fry vegetables and Kewpie mayonnaise, or as part of a party platter.

Used in this recipe



Pure Honey

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