**SAUCY ASIAN MEATBALLS**

* **1 lb. ground pork or ground beef**
* **2 tsp. sesame oil**
* **1/2 cup Panko or breadcrumbs**
* **1/4 tsp. ground ginger**
* **1 egg**
* **3 tsp. minced garlic**
* **1/4 cup thinly-sliced green onions**
* **optional garnish: toasted sesame seeds, sliced scallions**

**ASIAN SAUCE INGREDIENTS:**

* **1/3 cup hoisin sauce**
* **2 tbsp. rice vinegar**
* **1 garlic clove, minced**
* **1 Tbsp. soy sauce**
* **1 tsp. sesame oil**
* **1/2 tsp. ground ginger**

**DIRECTIONS:**

**Preheat oven to 400\*F. Line a baking sheet with tin foil and spray with cooking spray.**

**In a large bowl, mix together meatball ingredients with your hands until well-combined. Shape into 1” balls, and place on baking sheet. Bake for 10-12 minutes, or until meatballs are golden on the outside and no longer pink on the inside.**

**While the meatballs are baking, whisk together all of the sauce ingredients until blended. Once meatballs have finished cooking, you can either dip each meatball individually (using a toothpick) in the sauce mixture. Or you can pour the sauce over the meatballs and gently stir them until covered.**

**Serve warm, and sprinkle with additional garnish if desired.**