



Apricot, Sriracha & Ginger Glazed Meatballs



Ingredients:

1 1/2 lb (680g) lean ground chicken/ turkey
1/2 c GF bread crumbs
1/4 c minced green onions with white parts
2 TBSP GF Hoisin Sauce
1 egg
2 TSP grated ginger
1 TSP sesame oil
1/2 TSP EA: Sea Salt and Pepper

Glaze:

1 C apricot jam
1/4 c soy sauce
1 TBSP Lime juice
1 TBSP Sriracha Sauce
2 TSP garlic
2 TSP Gingerroot
1/2 TSP Sesame Oil
Finely chopped green onions & Toasted
Sesame seeds for garnish

Directions:

Preheat oven 400F

- In a large bowl, combine chicken, bread crumbs, onions, hoisin sauce, egg, garlic gingerroot, sesame oil, salt and pepper (using your hands work best). Form mixture into bite sized meatballs, about 1 1/2 " in diameter. Wetting yours hands prevents the chicken mixture from sticking to them. (Ground chicken and turkey are kinda sticky) You should end up with about 40 meatballs.
- Place meatballs on a non-stick baking sheet. Bake 15—18 minutes.
- While meatballs are cooking, prepare glaze.
- 10" deep, non-stick skillet, whisk jam, soy sauce, lime, sriracha, garlic, gingerroot and sesame oil.
- Cook over medium heat till hot and bubbly and jam has melted.
- Add meatballs and mix. Garnish with green onions and sesame seeds