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ASIAN PORK MEATBALLS WITH GARLIC AND GINGER

The delicious flavor in these meatballs comes from an array of ingredients so in order to move smoothly through this recipe, assemble all the ingredients first. Once everything has been added to the ground pork, combine the mixture with a light hand and scoop or form the meatballs with a spoon.

I baked these meatballs with the Chili Garlic Sauce Baked Chicken Wings for an easy delicious Convection meal.

Ingredients

- 1lb ground pork
- 3 cloves garlic, minced
- 1" piece of fresh ginger, peeled and finely minced
- ½ tsp five-spice powder
- 1 tbsp sesame chili oil
- 1 tbsp soy sauce
- 1 egg
- ¼ cup panko breadcrumbs



Asian Pork Meatballs

Preparation

Combine all the ingredients in a medium-sized mixing bowl and mix gently to combine. Scoop or roll the mixture into 2" balls and place on a rimmed baking sheet lined with foil or parchment paper.

Heat the oven in the Convection Bake or Convection Roast Mode at 425 degrees. Bake the meatballs in the lower part of the oven for 25 minutes.

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