

# Meatballs Chinese style

Total time **25 mins** 15 mins preparation time 10 mins cooking time

Nutritional facts (per portion):  
**3,274 kJ / 782 kcal**

Fat: **39.1 g** Protein: **42.9 g**  
Carbohydrates: **63.3 g**

## INGREDIENTS

2 portion(s)

<b>100 g</b>	glass noodles
<b>2</b>	shallots
<b>15 g</b>	ginger
<b>0.5</b>	chilli pepper
<b>3.5</b>	cloves of garlic
<b>2.5 tbsp</b>	oil
<b>1 tbsp</b>	Spring onion (chopped)
<b>400 g</b>	minced pork and beef
<b>1</b>	egg
<b>0.5 tsp</b>	Chinese seasoning, 5-spice
<b>2 tbsp</b>	<a href="#">Kikkoman Naturally Brewed Soy Sauce</a>
<b>4 tbsp</b>	<a href="#">Kikkoman Teriyaki Marinade</a>
<b>1 tsp</b>	toasted sesame seeds
<b>0.5 tsp</b>	chilli flakes
<b>2 tbsp</b>	coriander
<b>100 g</b>	cooked jasmine rice

## PREPARATION

### Step 1

**100 g** glass noodles

Cook the glass noodles according to the instructions on the packet, rinse with cold water and cut into smaller pieces with scissors. Place in a bowl.

### Step 2

**2** shallots - **15 g** ginger - **0.5** chilli pepper - **3.5** cloves of garlic - **2.5 tbsp** oil - **1 tbsp** Spring onion (chopped)

Finely chop shallots, ginger, chilli and garlic. Pour oil into a pan and add the chopped vegetables (including the spring onion). Sauté for about 1 minute, then add to the noodles.

### Step 3

**400 g** minced pork and beef - **1** egg - **0.5 tsp** Chinese seasoning, 5-spice

Add the mince, egg, and remaining herbs and spices to the bowl with the noodles and vegetables and mix thoroughly. Shape the mixture into balls about 3-4 cm in diameter.

### Step 4

**2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **2 tbsp** [Kikkoman Teriyaki Marinade](#) - **1 tsp** toasted sesame seeds - **0.5 tsp** chilli flakes - **2 tbsp** coriander - **100 g** cooked jasmine rice

Fry the meatballs in a pan until golden brown. Add Kikkoman Soy Sauce and Kikkoman Teriyaki Marinade and mix well. Place the finished dish in a bowl, sprinkle with sesame seeds and chilli flakes and garnish with chopped coriander. Serve with the jasmine rice.

