

Vietnamese Meatballs (Xiu Mai)

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-xiu-mai-recipe>

Ingredients:

- 1/2 pound shrimp peeled, deveined, minced
- 1 pound ground pork fatty
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon cooking wine
- 2 teaspoons soy sauce
- 1 tablespoon vegetable oil
- 1 tablespoon pork seasoning powder
- 1/2 white onion or yellow, minced
- 1/2 cup jicama chopped
- 2 tablespoons vegetable oil
- 3 garlic cloves peel and mince
- 3 ripe tomatoes 3/4 lb, diced
- 1/4 cup water or chicken broth
- 1 tablespoon granulated white sugar
- 2 tablespoons fish sauce
- 1/4 teaspoon black pepper
- 1 green onion slice

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 170 milligrams
4. Fat: 35 grams
5. Fiber: 2 grams
6. Protein: 33 grams
7. SaturatedFat: 10 grams
8. Sodium: 1300 milligrams
9. Sugar: 7 grams

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