## RecipesCh@~se

## **Chinese Beef Meatballs with Hoisin Ginger Sauce**

Yield: 15 min Total Time: 20 min

Recipe from: https://www.recipeschoose.com/recipes/homemade-chinese-beef-meatballs-recipe

## **Ingredients:**

- 1 pound ground beef or ground pork
- 1/3 cup panko
- 2 teaspoons garlic minced
- 1 teaspoon sesame oil
- 1 teaspoon ground ginger
- 1 egg
- 3 tablespoons hoisin sauce
- 1/4 cup rice vinegar
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil
- 2 teaspoons ground ginger

## Nutrition:

- 1. Calories: 90 calories
- 2. Carbohydrate: 2 grams
- 3. Cholesterol: 35 milligrams
- 4. Fat: 6 grams
- 5. Protein: 6 grams
- 6. SaturatedFat: 2 grams
- 7. Sodium: 200 milligrams
- 8. Sugar: 1 grams

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