

Korean Style Cocktail Meatballs

Yield: 6 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-tempura-recipe-egg-white-carton-rice-flour>

Ingredients:

- 1 pound ground turkey lean
- 3 tablespoons low sodium soy sauce
- 1 tablespoon ginger minced
- 1 teaspoon sesame oil
- 2 1/2 dashes fish sauce
- 2 garlic cloves minced
- 1 green onion thinly sliced
- 1 serrano chile seeded and minced
- 2 tablespoons rice flour all purpose works fine
- 1 egg white lightly beaten
- pepper
- salt
- 1/4 cup korean chile paste gochujang, spicy
- 2 tablespoons light corn syrup or 2 1/2 tablespoons honey
- 2 teaspoons granulated sugar
- 2 tablespoons rice wine vinegar
- 1 tablespoon sesame oil
- 1/2 tablespoon low sodium soy sauce
- green onion thinly sliced
- toasted sesame seeds

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 60 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 15 grams

7. SaturatedFat: 2 grams
 8. Sodium: 550 milligrams
 9. Sugar: 4 grams
-

Thank you for visiting our website. Hope you enjoy Korean Style Cocktail Meatballs above. You can see more 19 japanese tempura recipe egg white carton rice flour Discover culinary perfection! to get more great cooking ideas.