

## MORTON & BASSETT SPICES®

# Lemongrass Pork Meatballs



### MEATBALLS

- 1 pound ground pork
- ½ teaspoon Morton & Bassett Lemongrass
- 1 teaspoon Morton & Bassett Ground Ginger
- ½ teaspoon Morton & Bassett Sesame Seeds
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 cup spinach, finely chopped
- ¼ cup thinly sliced scallions
- ¼ cup finely chopped cilantro

### SAUCE

- 1 tablespoon brown sugar
- 1 teaspoon rice wine vinegar
- 1 teaspoon sriracha
- 1 teaspoon lime juice
- ½ teaspoon soy sauce
- ½ teaspoon sesame oil
- splash of fish sauce

In a large mixing bowl, combine the ground pork with all meatball ingredients. Combine the herbs and spices into the meat until well mixed. Form into meatballs, about 1 inch thick. In a hot pan, cook the meatballs over medium high heat, stirring and tossing often to get a good sear on all sides. Cook for about 15 minutes until meatballs are cooked all the way through. While the meatballs cook, prepare the sauce. Whisk all sauce ingredients in a small bowl for drizzling. Serve the meatballs on butter lettuce wraps and drizzle sauce on top. Top with scallions.



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