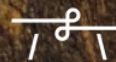


SLOW COOKED SWEET & TANGY MEATBALLS



Meatballs



Rice



Slaw



Sauce



Cilantro &
Cashews



- STEP 1** Preheat oven to 425°F (400°F for convection oven). Open box, remove brown parchment paper and lay flat on a baking sheet. Place meatballs 1-2 inches apart on brown parchment paper. Place in hot oven for 10-15 minutes, or until the internal temperature of the meatballs reach 145°F. Leave the Sweet & Tangy Teriyaki Sauce on the counter during this time to allow it to come up to room temperature.
- STEP 2** While the meatballs are heating, transfer rice to a microwave-safe dish and add one tablespoon of water. Place in microwave on high for 2-3 minutes, stirring occasionally until warm.
- STEP 3** While the sticky rice finishes heating, heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil. Add red cabbage slaw to warm pan and sauté for 1-2 minutes, stirring occasionally.
- STEP 4** Carefully transfer meatballs to a bowl and add enough sauce to coat the meatballs. Then transfer heated rice and vegetables to your preferred serving dish and top with glazed meatballs. Garnish with cashews and cilantro. Serve immediately.