



Gluten Free Coconut Curry Meatballs



Ingredients: Foodservice

Serves 6 (8-1 oz. meatballs/serving)

- 2 C. **Coconut Curry Sauce** (Starport 123 Gluten Free)
- 3 lbs. Meatballs, all beef, gluten free, cooked frozen (.5 or 1 oz. each)
- ¾ C. Tomatoes, seeded, diced ¼"
- ¾ C. Green apples, cored, diced ¼"
- ¾ C. Parsley, minced for garnish

8 meatballs per serving with 1 Tbsp. of tomatoes and apple and garnish with minced parsley.

Alternate flavors: **Hawaiian Sweet and Sour Sauce** (Starport 215 Gluten Free), **XOX Teriyaki** (Starport 217), **Chipotle BBQ Sauce** (Starport 321 Gluten Free) or **Spicy Mango Creole Sauce** (Starport 121 Gluten Free).



Instructions

1. Thaw frozen meatballs in refrigerator overnight then brown meatballs in skillet at medium heat, or follow package instructions for cooking.
2. Dice tomatoes and apples, mince parsley and set aside.
3. Heat a large pot, add in **Coconut Curry Sauce** and heat until boiling.
4. Add in meatballs and gently stir to mix with sauce. Let simmer for 3-5 minutes.
5. Add in diced tomatoes and apple, stir gently and keep warm.
6. Serve meatballs with sauce and garnish with minced parsley.