



Spicy Hunan Meatballs Recipe



Ingredients

Serves 6 (8 meatballs/serving)

- 2 C. **Spicy Red Hunan Sauce Gluten free**
(Starport 212)
- 3 lbs. Meatballs, all beef, cooked frozen
(.5 oz each)
- $\frac{3}{4}$ C. Tomatoes, seeded, diced $\frac{1}{4}$ "
- $\frac{3}{4}$ C. Green apples, cored, diced $\frac{1}{4}$ "
- $\frac{3}{4}$ C. Parsley, minced for garnish

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



Pan brown meatballs

Instructions

1. Thaw frozen meatballs in refrigerator overnight. *
2. Dice tomatoes and apples, mince parsley and set aside.
3. Brown meatballs in skillet at medium heat.
4. Heat a large pot, add in **Spicy Red Hunan Sauce** and heat until boil.
5. Add in meatballs and gently stir to mix with sauce. Let simmer for 15 minutes before serving.
6. Add in diced tomatoes and apple, stir gently and keep warm.
7. Serve meatballs with sauce and garnish with minced parsley.

* Option: Cook frozen meatballs per package instructions. Microwave for 3 minutes or bake in oven for 15-20 minutes at 375°F.