Honey Garlic Meatballs

Tender baked meatballs tossed in a glossy sweet-and-savory sauce.



SERVES
8

PREP
20 min

COOK / ASSEMBLY
25 min

Ingredients

- 1 lb ground beef
- 1/2 lb ground pork
- 1/2 cup plain breadcrumbs
- 1 large egg
- 2 tbsp milk
- 2 garlic cloves, minced
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- 1/3 cup honey
- 1/4 cup low-sodium soy sauce
- 1/4 cup ketchup
- 2 tbsp rice vinegar
- 3 garlic cloves, minced, for sauce
- 1 tsp grated ginger
- 1 tsp cornstarch mixed with 1 tbsp cold water
- Sliced green onion and sesame seeds, optional

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How to Make It

1. Heat oven to 425 F. Line a rimmed baking sheet with parchment.

2. Gently combine meats, breadcrumbs, egg, milk, 2 garlic cloves, salt and pepper. Shape 24 meatballs and space on the tray.

3. Bake 15-18 minutes until the centers reach 160 F.

4. Simmer honey, soy sauce, ketchup, vinegar, sauce garlic and ginger in a skillet 3 minutes. Stir in cornstarch slurry and simmer 1 minute until glossy.

5. Toss cooked meatballs in sauce and serve with optional green onion and sesame.

Jane's Note

Mix gently for tender meatballs. The sauce thickens slightly as it cools.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.