



*cara price*

## SAUCY ASIAN MEATBALLS

### INGREDIENTS

#### for the meatballs:

- 2 pounds lean ground beef or ground wild game
- 1 cup almond flour
- 2 eggs, slightly beaten
- 4 cloves garlic, minced
- 2 tablespoons each: cilantro & green onion - both finely chopped
- 1 teaspoon sesame oil, plus a little bit to grease the baking dish
- 2 teaspoons garam masala
- 1-1/2 teaspoon salt
- 1/2 teaspoon crushed red pepper flakes

#### for the sauce:

- 2/3 cup coconut aminos
- 2/3 cup tomato sauce
- 1/4 cup orange juice
- 3 tablespoons honey
- 2 tablespoons each: tomato paste, fish sauce, arrowroot flour & finely chopped green onion
- 4 teaspoons sesame oil
- zest of one orange
- optional garnish: sesame seeds, green onions

### DIRECTIONS

preheat the oven to 400°

place all the ingredients for the meatballs in a large bowl or stand mixer. mix together using hands or use the meat attachment on your stand mixer until blended well.

form into balls that are about 1-1/2" round & place in a large greased {10x13} glass baking dish. place in the oven for 15 minutes.

while the meatballs are in the oven, zest the orange\* into a medium size mixing bowl, then juice the orange. whisk 1/4 cup of the orange juice with 2 tablespoons of arrowroot flour in a small bowl & set aside for 5 minutes.

in the medium size mixing bowl with the orange zest add in the tomato paste, tomato sauce, coconut aminos, fish sauce, honey, sesame oil & finely chopped green onion. then add in the orange juice mixture & whisk all of these together.

at the end of the 15 minutes of the meatballs time in the oven, pour the sauce evenly over all the meatballs & bake an additional 5 minutes.

let rest on counter 5 minutes before serving.

\* be sure to zest your orange before you juice it to make this process much easier!