



BULGOGI BRAISED MEATBALLS



Bulgogi braised **Italian Meatballs** made with rice vinegar, gochujang, applesauce and soy sauce, garnished with toasted sesame seeds and sliced scallions. Yield: 2 Servings

Ingredients:

12 Each	Italian Meatballs [#81035], Thawed	½ Cup	Applesauce
2 Tbsp.	Sesame Oil	½ Cup	Soy Sauce
2 tsp.	Garlic, Minced	Garnish	Sesame Seeds, Toasted
1 tsp.	Ginger, Minced	Garnish	Scallions, Sliced
¼ Cup	Rice Vinegar	To Serve	White Rice, Prepared
2 Tbsp.	Gochujang		

Directions:

1. Heat the sesame oil in a medium sauté pan on medium-high heat.
2. Add in the garlic and ginger, then sauté for a minute.
3. Stir in the rice vinegar, gochujang, applesauce and soy sauce.
4. Add in the **Italian Meatballs** and simmer for 6-8 minutes, or until they are heated throughout and the sauce is reduced.
5. Place the **Italian Meatballs** into a serving dish over the white rice and garnish with sesame seeds and scallions.

