

# CHEERS

tops!



## CHINESE-STYLE PORK MEATBALLS

SERVES 2

These delicious meatballs are perfect served with some green vegetables (steamed broccoli is ideal) some rice with a little extra soy sauce and some sesame seeds.

### INGREDIENTS

300 g minced / ground pork  
1 teaspoon finely chopped garlic  
1 teaspoon finely chopped ginger  
1 tablespoon light soy sauce  
1 tablespoon Shaoxing wine  
or apple cider vinegar  
1 spring onion/scallion, finely  
chopped, plus 2 to garnish  
1 tablespoon breadcrumbs  
1 tablespoon sweet chilli/  
chili dipping sauce

### METHOD

In a bowl combine the pork, garlic, ginger, soy sauce, Shaoxing wine or apple cider vinegar, one of the finely chopped spring onions/scallions (reserve the other two for garnish) and the breadcrumbs.

When thoroughly mixed, mould into 6 equal-sized meatballs. Place in a heatproof dish that fits in your air-fryer.

Preheat the air-fryer to 180°C. Place the dish in the preheated air-fryer and cook for 10–12 minutes. Halfway through cooking, brush the outside of each meatball with the sweet chilli sauce. Check the internal temperature of the meatballs has reached 71°C using a food thermometer – if it hasn't, return to the air-fryer for a few more minutes.

Great served with steamed broccoli, white rice (see page 31), a little more light soy sauce and some toasted sesame seeds scattered over the top.