

# Asian Chicken Meatballs

## Sauce

2/3 cup ketchup  
¼ cup Worcestershire sauce  
2 tbs. rice vinegar  
2 tbs. agave (or honey)  
1 tbs. soy sauce  
2 tbs. fresh ginger, peeled and grated  
½ tsp. freshly ground black pepper

## Broccoli

12 oz. broccoli florets  
2 tbs. toasted sesame oil  
½ tsp. soy sauce  
¼ tsp. freshly ground black pepper

## Meatballs

2 large eggs  
4 green onions, chopped (plus more for garnish)  
2 garlic cloves, minced or pressed  
1 tbs. fresh ginger, peeled and grated  
½ cup panko breadcrumbs  
1 tsp. toasted sesame oil  
2 lb. ground chicken  
Sesame seeds, for garnish

## Make the Sauce

Mix all ingredients in a medium bowl, whisking to combine. Pour half of the sauce in a separate bowl, reserve the rest for later.

## Assemble Meatballs & Broccoli

Preheat oven to 400. Line a large baking sheet with foil.

Toss broccoli florets in 2 tbs. sesame oil, soy sauce, and pepper. Push to the edges of the baking sheet.

In a large bowl, whisk together the eggs, green onion, garlic, ginger, panko, and sesame oil. Add in the chicken and combine with your hands. Form meatballs into golf ball-sized balls and place on the foil-lined baking sheet. Brush with half of the sauce.

Bake at 400 for 20 minutes. Brush the meatballs with the remaining sauce and bake another 5 minutes, until broccoli is browned in some spots and meatballs are cooked through.

Garnish with sesame seeds and more green onion, if desired.

