



# Sriracha Honey Sweet and Sour Meatballs

EASY · 35 MINS

Add a sweet-spicy kick to your next party or mid-week dinner with these moreish meatballs. The recipe is super flexible, simply choose your mince, chicken or veal and get rolling. They're perfect to freeze or prep ahead too!



SKILL LEVEL  
Easy

PREP TIME  
15 mins

COOKING TIME  
20 mins

SERVINGS  
4-6

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilano on Instagram or Facebook and you could be featured on our page!



## Ingredients

### Sauce

- 85ml (1/3 cup) rice vinegar
- 180g (1/2 cup) Capilano Organic Raw Honey
- 1 tbsp soy sauce
- 3 tbsp tomato ketchup
- 2 tsp sriracha sauce
- 3 tbsp pineapple juice
- 1/2 tsp crushed garlic
- 1/2 tsp onion powder
- 1 tbsp corn flour
- 2 tbsp water

### Meatballs

- 1kg minced chicken
- 2 eggs
- 100g (1 cup) panko breadcrumbs
- 1 medium brown onion, finely chopped
- Salt and pepper, to taste
- 2 tbsp vegetable oil, for frying

### To serve

- Steamed jasmine rice
- Stir-fried greens
- Kewpie mayonnaise

## Method

1. Combine mince, eggs, breadcrumbs onion in large bowl; season. Using wet hands, roll rounded tablespoons of mixture into balls. Chill until ready to cook.
2. For the sauce, in a small bowl, combine corn flour and water, mix well and set aside.
3. Combine rice vinegar, honey, soy sauce, ketchup, sriracha, pineapple juice, garlic and onion powder in a medium-sized bowl. Whisk until well combined.
4. Preheat oven to 180°C. Line a baking tray with baking paper.
5. Heat a large frying pan with vegetable oil. Brown surface of meatballs in batches, being careful not to overcrowd the pan. Turn until brown on all sides then transfer to baking tray.
6. Transfer sauce mixture into frypan and bring sauce to a simmer over medium-low heat. Add cornflour mixture and whisk constantly, until mixture thickens, approx. 1 minute. Remove from heat.
7. Glaze meatballs with sweet and sour sauce and bake for 20 minutes until golden and glaze begins to caramelize.
8. To serve, glaze meatballs with additional sauce and serve with jasmine rice, stir-fry vegetables and Kewpie mayonnaise, or as part of a party platter.

## Used in this recipe



### ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

### Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Visit [capilano honey.com.au](http://capilano honey.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilano honey on Instagram or Facebook and you could be featured on our page!



#### Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Visit [capilanothoney.com.au](http://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!