



Recipes

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Vietnamese Meatballs

Prep Time: 10 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

4 lbs. Lean Ground Pork
1/4 cup Fresh Lemongrass , minced
3 Tbsp. Fresh Garlic Cloves , minced
3 Tbsp. Fresh Ginger , peeled and minced
1 cup Fresh Scallions , minced
3 Tbsp. Fresh Cilantro , minced
3 each Whole Eggs , beaten
4 oz. Panko Breadcrumbs
2 fl. oz. Fish Sauce
4 fl. oz. Light Soy Sauce

Directions:

1. Pre-heat convection to 350°F and line a half sheet tray with parchment paper. Combine all ingredients in the bowl of a stand mixer with the paddle attachment and mix on medium speed until well incorporated.
2. Portion the meatball mixture into 0.7 oz. meatballs using a #60 scoop, place meatballs in parchment lined tray and bake for 10-12 minutes. Once meatballs are cooked reserve warm in a hotel pan on a hot line for assembly.