



Gingery Pork Meatballs with Chilli Tomato Sauce

1/2 cup Fresh Coriander leaves - chopped
1/4 cup dry breadcrumbs
1/4 cup finely chopped Red Onion
1/4 cup [Wild Appetite Sweet Thai Chilli Sauce](#)
2 Tbsp Soy Sauce
2 Tsp grated peeled fresh Ginger
3 cloves Garlic- minced
500gr lean ground Pork
1 large Egg, beaten lightly

2 Tins chopped tomatoes
1/2 cup red wine
1/4 cup [Wild Appetite Sweet Thai Chilli Sauce](#)
good handful Coriander leaves



Method:

Combine the Coriander, Breadcrumbs, Red Onion, Soy Sauce, Ginger, Garlic, Pork and Egg in a large bowl. Cover and chill for at least 30 mins. Divide pork mixture into even portions, 20 small meatballs or 8 larger patties.

Arrange meatballs on a foil lined pan and bake for 20 mins, or until done.

Meanwhile mix together the tomatoes, red wine and coriander in a bowl.

When meatballs are done, put them into an oven proof dish and pour sauce over the top. Cover and put into the oven for another half hour and then serve!