



Meatballs with Oyster Sauce

Ingredients

- 0.5 kg Fresh Grounded Pork
- 1 pc Onion
- 4 tbsp MAGGI® Oyster Sauce
- 1 sachet MAGGI® Magic Sarap® 8g
- 2 tbsp Vegetable Oil
- 4 cloves Garlic
- 1 cup Water
- 1 tbsp Brown Sugar
- 1 tbsp Cornstarch
- 1 tsp Sesame Oil
- 1 stalk Scallion

Instruction

1. Mix pork, onion, 2 tbsp of MAGGI® Oyster Sauce and ½ sachet of MAGGI® Magic Sarap®. For into balls and set aside.
2. Sauté meatballs in oil until golden brown. Remove and set aside.
3. Sauté garlic in the same pan. Add water, brown sugar, remaining 2tbsp of MAGGI® Oyster Sauce and ½ sachet of MAGGI® Magic Sarap®. Bring to simmer. Stir in cornstarch and water mixture to thicken sauce.
4. Add back the sautéed meatballs and drizzle sesame oil. Gently simmer for 5mins. Transfer on a serving plate, top with scallion and serve.

Nutrition

Carbohydrates	9.63 g
Energy	306.5 kcal
Fats	22.98 g
Protein	14.84 g

50 Minutes

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