



# Asian Meatball Sandwich

## directions

1. In a large bowl mix together the bulk sausage, fresh ginger and 1 to 2 tablespoons Sriracha sauce based on your "heat" tolerance. Form into 16 meatballs. Chill, covered for 10 minutes.
2. Preheat oven to 375 degrees. Line a sheet pan with aluminum foil. Add chilled meatballs to sheet pan in a single layer and drizzle them with 2 tablespoon toasted sesame oil. Bake for about 20 minutes or until well done and browned. Don't drain the meatballs, all the juices make for a better more flavorful sandwich.
3. While meatballs are cooking, make the chili mayo. Mix together in a small bowl the mayonnaise, red pepper flakes and red pepper jelly. Taste and adjust flavors to your liking.
4. Generously smear each bun with chili mayonnaise. Add a bit of the shredded carrots and cucumbers and then 4 meatballs to each bun and top with more of the shredded carrots, shredded cucumbers and a sprinkling of cashews and sliced red chillies.



4  
*servings*

20 min  
*prep time*

20 min  
*cook time*

## notes

This recipe is easy and is a wonderful modern twist on the meatball sandwich. All the ingredients can be found at most supermarkets. These sandwiches can be made ahead a few hours, wrapped in wax paper or plastic wrap, and they only get better. All the juices from the meatballs and the mayo meld together in a really yummy way.

## to serve

Serve with small bowls of any remaining carrots, cucumbers, red chillies, cashews and Sriracha sauce.

## ingredients

1 lb Swaggerty's Farm Bulk Sausage  
2 tablespoons grated fresh ginger  
1 to 2 tablespoons Sriracha Hot Chili Sauce + more for serving  
2 tablespoons toasted sesame oil  
4 white bread Hoagie-type rolls split down the middle from the top, or split top hot dog buns  
1 large carrot, peeled and shredded  
1/2 English cucumber, seeded & shredded  
A few small fresh red chili peppers, thinly sliced  
1/2 cup chopped cashews  
1/2 cup mayonnaise  
1/2 teaspoon red pepper flakes  
1 tablespoon red pepper jelly

Pairs well with: Salad, seasonal fruit, greens

Special Kitchen Tools: N/A