KIKKOMAN

Tex-Mex meatballs with apricot chilli chutney

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,213 kJ / 528 kcal

Fat: **28.5 g** Protein: **35.4 g**
Carbohydrates: **29.2 g**

INGREDIENTS

2 portion(s)

For the apricot chilli chutney

3	large apricots
8	dried apricots
1	small shallot
1	small clove of garlic
1	small piece of ginger, about 1 cm
3 tbsp	Kikkoman Mirin-Style Sweet Cooking Seasoning
3 tsp	Kikkoman Naturally Brewed Soy Sauce
	freshly ground pepper
	chilli flakes

For the Tex-Mex balls

1	clove of garlic
20 g	cashews
300 g	pork, beef or lamb mince or a mixture
5 tsp	Kikkoman Naturally Brewed Soy Sauce
	Freshly ground pepper
0.25 tsp	chilli powder
0.25 tsp	curry powder
0.25 tsp	cumin

PREPARATION

Step 1

For the apricot chutney, finely dice both types of apricots, the shallot and the garlic. Grate the ginger.

Step 2

Bring everything to the boil with the other chutney ingredients and simmer uncovered for about 10 minutes, adding a little water if necessary; the chutney should be very thick (mash a little if necessary).

Step 3

For the meatballs, finely chop the garlic with the cashews and mix both with the remaining ingredients for the meatballs.

Step 4

Form 10-12 meatballs from the minced meat mixture, fry in the heated oil for 10-12 minutes and serve with the apricot chilli chutney.