



jack &
annie's

Honey Sriracha Glazed Jack Meatballs

Serves: 24



Prep time
5 minutes



Cook time
18 minutes



Ready in
23 minutes



Ingredients

- 6 Tablespoons vegetable oil, or refined coconut oil
- 1 – 2.5lbs package jack & annie's® Classic Jack Meatballs
- 1 Cup sriracha
- 3/4 Cup low-sodium soy sauce, or tamari
- 3/4 Cup rice wine vinegar
- 3/4 Cup honey, or vegan honey
- 8 green onions, thinly sliced
- 2 Tablespoons sesame seeds
- 4 limes, cut into wedges
- 24 Cups cooked brown rice



Preparation

1. Heat oil in a large skillet over medium-high heat.
2. Add jack meatballs and cook, flipping occasionally, until light golden-brown, about 2 to 3 minutes.
3. Stir in sriracha, soy sauce, vinegar and honey, and reduce heat to low.
4. Cook, stirring occasionally, until jack meatballs are fully heated through, and sauce thickens, about 13 to 15 minutes.
5. Top with green onions and sesame seeds. Serve with rice and lime wedges.