Meatballs Sweet & Sour

Serves 6, ²/₃ cup per serving

Ingredients

- 1 meatball master mix recipe (page X)
- 1 green pepper, chopped
- 20 ounces chunk pineapple
- 2 cups brown sugar, packed
- 1 Tablespoon cornstarch
- 1/4 cup vinegar
- 1 Tablespoon soy sauce
- 1/4 cup ketchup
- Hot cooked brown rice

Directions

- 1. Thaw meatballs.
- 2. Microwave meatballs and green pepper on high until meatballs are heated to 165°F.
- 3. Turn meatballs during cooking.
- 4. Drain pineapple and save the juice.
- 5. Mix together brown sugar, cornstarch, pineapple juice, vinegar, ketchup and soy sauce.
- 6. Microwave on high 5-6 minutes until thick; stir every 2 minutes.
- 7. Add green peppers, meatballs and pineapple chunks.
- 8. Heat 1-2 minutes.
- 9. Serve over brown rice.

Nutrition Note: Nutrition Facts label does not include brown rice information.

