

Sweet and Savory Asian Meatballs

1 pound lean ground beef
1 teaspoon dried cilantro, divided
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
Salt and ground black pepper
1 3/4 cups beef broth, divided
1 cup [apricot preserves](#), [pineapple preserves](#) or [orange marmalade](#)
3 tablespoons hoisin sauce
1 tablespoon cornstarch
Cooked rice or Asian noodles for serving

Preheat the oven to 400 degrees. Line a large baking sheet with parchment paper or foil. In a large bowl, combine the beef, 1/2 teaspoon of the cilantro, garlic powder, onion powder, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Mix well and shape the mixture into 16 meatballs. Transfer the meatballs to the prepared pan and roast for 20 minutes, until browned and cooked through.

Meanwhile, in a large skillet, combine 1 1/2 cups of the beef broth, fruit preserves, hoisin sauce, and remaining 1/2 teaspoon of cilantro. Set the pan over medium heat and bring to a simmer. Reduce the heat to low and simmer for 10 minutes.

Dissolve the cornstarch in the remaining 1/4 cup of beef broth and add the mixture to the pan. Simmer for 1 to 2 minutes, until the mixture thickens. When the meatballs have finished roasting, add them to the sauce and simmer for 1 to 2 minutes to heat through. Serve the meatballs and sauce over rice or noodles.

Serves 4