

YIELD: 4 PEOPLE

Fried Meatballs

Everyone loves meatballs. This is a Chinese meatballs recipe where the meatballs are fried. Easy and delicious meatballs recipe that everyone will love.



PREP TIME

10 minutes

COOK TIME

10 minutes

TOTAL TIME

20 minutes

INGREDIENTS

- 8 oz. (226 g) ground pork
- 1 egg
- 1/4 small onion, diced
- 2 oz. (56 g) [fish paste](#)
- 1/4 teaspoon [five-spice powder](#)
- 1/2 tablespoon [fish sauce](#)
- 3 dashes [white pepper](#)
- 1 pinch salt
- oil, for frying

INSTRUCTIONS

1. Mix all the ingredients (except the oil) in a bowl and blend well. The mixture should be sticky.



2. Heat up a wok with some oil enough to cover half of the meatballs (shallow fry the meatballs). Wet your hands with some water. Using a teaspoon, scoop up some of the meatball mixture and shape it into a small. Drop the meatball into the wok to fry. Repeat the same until you use up the mixture.
3. Use the spatula to turn the meatballs to fry the other side until they are cooked. Serve hot.



Nutrition Information

Yield 4

Serving Size 4 people

Amount Per Serving

Calories 176

Total Fat 13g

Saturated Fat 4g

Unsaturated Fat 0g

Cholesterol 81mg

Sodium 1337mg

Carbohydrates 1g

Protein 11g

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