

ASIAN VEAL MEATBALLS WITH NOODLES

Total preparation and cooking time: 45 minutes (Makes 4 servings)

Ingredients:

1 lb.	Ground veal
1 cup	Soft bread crumbs
½ cup	Chopped mushrooms
1	Egg
2 tbsp.	Thinly sliced green onion
2 tbsp.	Soy sauce
1 ½ tsp.	Minced fresh ginger
1½ tsp.	Dark sesame oil
1½ tsp.	Cornstarch
1 tsp.	Beef bouillon granules
½ tsp.	Dark sesame oil
2 cups	Cooked Oriental noodles or fettuccine
2 tbsp.	Thinly sliced green onion

Instructions:

1. Heat oven to 350°F.
2. Combine ground veal, bread crumbs, mushrooms, egg, 2 tablespoons green onion, soy sauce, ginger and 1 ½ teaspoons sesame oil in large bowl, mixing lightly but thoroughly. Shape into 12 meatballs. Place in greased 15 x 10-inch baking pan.
3. Bake in 350°F oven 15 to 20 minutes or until lightly browned and not pink in center.
4. Dissolve cornstarch in ½ cup water in medium skillet; add bouillon granules. Bring to a boil, stirring constantly; cook and stir until thickened. Stir in ½ teaspoon sesame oil.
5. Add meatballs. Serve over noodles. Sprinkle with green onion.