

Korean BBQ Meatballs with Spicy Mayo Dip

Ingredients

500g ground beef (80/20 mix)
1/2 cup panko breadcrumbs
2 green onions, chopped
2 cloves garlic, minced
2 tbsp Korean gochujang sauce
2 tbsp low-sodium soy sauce
1 tsp sesame oil
1/2 cup mayonnaise
1 tbsp sriracha sauce (adjust to taste)
1 tbsp fresh lime juice

Method

In a large bowl, combine ground beef, panko breadcrumbs, chopped green onions, minced garlic, gochujang sauce, soy sauce, and sesame oil until well mixed.

Scoop out the mixture and form uniform balls (about 1 inch in diameter).

Preheat oven to 400°F or prepare the grill for medium heat.

Bake on a lined baking sheet for 18–20 minutes or grill until charred and cooked through.

For the spicy mayo dip, whisk together mayonnaise, sriracha sauce, and lime juice until smooth.

Serve meatballs on a platter with the spicy mayo dip.