

STARTER & SNACK

Porcupine Meatballs

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
50 min	20 min	30 min	18	\$0.19	81 kcal



The recipe Porcupine Meatballs can be made in roughly 50 minutes. Watching your figure? This gluten free and dairy free recipe has 81 calories, 3g of protein, and 6g of fat per serving. For 19 cents per serving, this recipe covers 6% of your daily requirements of vitamins and minerals. This recipe s...

Ingredients

- ☐ 18 servings Freshly ground black pepper

☐ 1½ teaspoons dry sherry or vermouth

☐ 3 tablespoons fresh cilantro

☐ ½ pound ground pork (preferably pork butt)

☐ 18 servings Salt

☐ 1½ teaspoons toasted sesame oil
- ☐ 1½ teaspoons hot Asian chili sauce (Sriracha)

☐ 1 large egg

☐ 2 teaspoons peeled, chopped fresh ginger

☐ 3 ounce package Oriental-flavor ramen noodles, with seasoning packet

☐ 1 scallion, roughly chopped

☐ 18 servings Sweet chili sauce, for dipping

☐ 18 servings Vegetable oil, for frying

EQUIPMENT Food processor, Bowl, Pot, Plastic wrap, Kitchen thermometer

Method

- 1 Pulse the scallion, ginger and cilantro in a food processor until finely chopped.
- 2 Add the pork, sherry, sesame oil, hot chili sauce, 1/4 teaspoon pepper, the egg and half (1 1/4 teaspoons) of the ramen seasoning; process until smooth. Refrigerate the mixture for 15 minutes.
- 3 Heat 4 inches of vegetable oil in a medium heavy-bottomed pot over medium-high heat until a deep-fry thermometer registers 350 degrees.
- 4 Soak the ramen noodles in a bowl of hot tap water for 5 minutes, flipping once; they should be pliable enough to pull apart without breaking.
- 5 Drain well and pat dry. Carefully pull the strands apart; cover with plastic wrap.
- 6 With dampened hands, shape 1 scant tablespoon of the pork mixture into a ball. Wrap and press some noodles around the ball, letting a bit of meat show through. Repeat with the remaining meat and noodles.
- 7 Fry the meatballs in the hot oil in batches, adjusting the heat as needed, until the noodles are crisp and golden brown and the meat is cooked through, about 2 minutes.
- 8 Transfer to a paper-towel-lined plate to drain; season with salt.
- 9 Serve with sweet chili sauce for dipping.
- 10 Photograph by Yunhee Kim

Nutrition per serving

81	3 g	6 g	4 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.6 g · 10% of daily needs
Fibre			2.1 g · 8% of daily needs
Sugar			0.8 g · 1% of daily needs
Sodium			222 mg · 10% of daily needs
Cholesterol			19.4 mg · 6% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/porcupine-meatballs-142780