

# Sweet and Tangy Meatballs over Quinoa

Recipe By Sina Mizrahi



Cooking and Prep:  50  
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Medium

Source: Relish by Binah  
Magazine

Meatballs are infinitely versatile; they can be filled with lots of vegetables (think chopped carrots and celery) and they can be dressed in different sauces. They can be made with ground chicken, turkey, beef, lamb, or veal (or even a combination). I hope these six meatball variations inspire you in the kitchen to reinvent this dinner staple. My [basic recipe](#) yields 35 1-inch balls.

## Ingredients (7)

### Main ingredients

- 35 1-inch meatballs, uncooked ([recipe](#))
- 1 cup [Tuscanini Apricot Preserves](#)
- 1 tablespoon white rice vinegar
- 1/4 cup water
- 1 teaspoon salt
- 1/2 teaspoon pepper

2 cups quinoa, cooked according to directions

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## Start Cooking

### Cook the Meatballs

Mix up my [Basic Meatballs](#), and then continue cooking here.

1. Preheat oven to 400°F.
2. To prepare sauce, mix together apricot preserves, vinegar, water, salt, and pepper.
3. Place meatballs in a baking dish and bake uncovered at 400°F for 15 minutes. Turn over meatballs and cook for another 10 minutes. Remove baking dish from oven and pour sauce over it, making sure each meatball is generously coated. Return to oven for another 10 minutes.
4. Serve meatballs warm, over the quinoa.