



**PREP TIME : 5 MIN**

**COOK TIME : 20 MIN**

**SERVES : 2**

## ***Ingredients :***

- ***1 pouch (160 mL) VH® General Tao Stir-Fry Sauce***
- ***1/4 cup (60 mL) water***
- ***1 Tbsp (15 mL) honey***
- ***1/4 cup (60 mL) orange juice***
- ***18 Pre-cooked, frozen meatballs (about 500 g)***
- ***1 Green onion, thinly sliced***
- ***1/2 tsp (2 mL) Sesame seeds***

## ***Directions :***

- 1. Pour VH General Tao Sauce, water, honey and orange juice into a skillet set over medium heat. Bring to a boil. Stir in frozen meatballs. Reduce heat and simmer, covered, for 15 minutes, stirring occasionally. Remove lid; cook for another 5 minutes, stirring so that meatballs are well coated with the sauce.***
- 2. Serve meatballs on platter; garnish with green onions and sesame seeds. Serve immediately.***