



Fresno Chili Pepper Sweet and Spicy Glazed Meatballs

DIFFICULTY:

Easy

PREP TIME:

25 minutes

COOK TIME:

10 minutes

TOTAL TIME:

35 minutes

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These **Fresno Chili Glazed Meatballs** pack the perfect balance of sweet heat and savory richness. A quick homemade glaze made with **Mezzetta® Fresno Chili Peppers**, sugar, and red wine vinegar adds a bright, tangy kick that pairs beautifully with tender beef meatballs seasoned with garlic, smoked paprika, and panko.

Baked and broiled for a crisp finish, the meatballs are tossed in the vibrant chili glaze and topped with a fresh slice of Fresno pepper for a pop of color and spice. Easy, bold, and crowd-pleasing, they're an ideal appetizer for parties, holidays, or any occasion that calls for big flavor in a small bite.

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Ingredients

Makes 8 servings

- ½ cup Fresno Chili Peppers, plus more for serving
- ½ cup granulated sugar
- ½ cup red wine vinegar
- 1 lb ground beef
- ⅔ cup panko breadcrumbs
- 1 large egg
- 2 garlic cloves, grated
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon smoked paprika
- High quality extra virgin olive oil, for drizzling

Instructions

1 Preheat your oven to 450°F and line a baking sheet with parchment paper.

2 Add the fresno chilis, sugar and red wine vinegar to a blender and blend until smooth. Transfer the mixture a small sauce pot and bring to a boil over medium high heat. Reduce the heat to low and simmer, stirring often, until the mixture is reduced and thickened, about 3-5 minutes.

3 In a large mixing bowl, combine the beef, panko, egg, grated garlic, salt and smoked paprika. Once fully combined, roll into 1 tablespoon sized meatballs and place onto the prepared baking sheet. Drizzle with olive oil and transfer to the oven to bake for 5 minutes. After 5 minutes, switch the oven to broil and broil until fully cooked and browned, about 5 minutes longer.

4 Transfer the hot meatballs to a large bowl, add the Fresno chili glaze and toss to coat. Place the meatballs onto a large platter, top with a slice of Fresno chili and add a toothpick before serving.

5 Enjoy!

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