

## Budget-Friendly Recipes (August 2024)

### Teriyaki Meatball Rice Bowls (4 servings, about \$8.00/recipe)

#### For the meatballs

1 lb. ground pork  
1 large egg  
½ cup breadcrumbs  
1 clove garlic, minced  
1 tsp grated fresh ginger  
½ tsp. soy sauce  
2 green onions, sliced

#### For the Teriyaki sauce

2½ cups soy sauce  
½ cup brown sugar  
2 tsp grated fresh ginger  
2 cloves garlic  
1 cup water  
2 Tbsp cornstarch

#### For the rice

1 cup jasmine rice  
2 cups water  
2 green onions  
1 Tbsp sesame seeds  
1 lb. broccoli florets

Preheat the oven to 400°F. Begin with the meatball mixture. Add the ground pork, egg, breadcrumbs, minced garlic, ginger, soy sauce, and sliced green onions to a bowl. Use your hands to mix the ingredients until evenly combined. Divide and shape the meatball mixture into 16 ping pong ball-sized

ChurchWindow Cookies(15 servings, about \$4.77ecipe)

2 cups semisweet chocolate chips

½cup chopped walnuts, toasted

½cup butter, cubed

2 cups flaked coconut

1 pkg. (10 oz.) pastel miniature marshmallows

In a large saucepan, melt chocolate chips and butter over low heat until smooth. Cool slightly. Stir in walnuts, coconut, and marshmallows. Press into a 9x9 inch pan. Bake at 350°F for 15 minutes. Cool completely. Cut into 16 squares. Store in an airtight container.