



### **Asian Meatball Hoagie**

1 can Tender Rounds  
½ cup sweet chili sauce  
1 mango, diced  
4 radishes, any color, sliced thin  
1 carrot, peeled into ribbons  
2 green onions, sliced  
2 tablespoons lime juice  
Leaf lettuce  
4 hoagie rolls

#### Directions:

Heat the Tender Rounds in a saucepan, including the sauce from the can. With a slotted spoon, to drain the sauce, place the meatballs into a bowl. Toss with the sweet chili sauce until coated.

Mix mango, radish, onion and carrot with lime juice.

Toast hoagie buns and place lettuce leaves on each. Add meatballs and top with mango salad.

*Submitted by Cathy W. of South Carolina*