



Mexican Chipotle Meatballs

with Cilantro Rice & Sour Cream



30-40min



2 Servings

We all love Italian-style meatballs, but albondigas—Spanish for meatballs—deserve their time in the spotlight, too! We perk up ground beef with fresh cilantro, scallions, and smoky chipotle chiles, which give these meatballs some serious Mexican-inspired flavor. They simmer in a delectable tomato-chipotle sauce with poblano peppers—all the better for soaking into the fluffy cilantro rice.

What we send

- jasmine rice (use $\frac{3}{4}$ cup)
- 1 bunch scallions
- 1 poblano pepper
- $\frac{1}{2}$ oz fresh cilantro
- 1 oz chipotle chiles in adobo sauce ¹⁷
- 10 oz ground beef
- 1 oz panko ^{1,6}
- passata tomato sauce (use 1 cup)
- 2 pkts sour cream ⁷

What you need

- kosher salt & ground pepper
- large egg ³
- olive oil

Tools

- fine-mesh sieve
- small saucepan
- medium pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 44g, Carbs 80g, Proteins 41g



1. Cook rice

Rinse $\frac{3}{4}$ cup rice in a fine-mesh sieve until the water runs clear. Add to small saucepan along with **1 $\frac{1}{4}$ cups water** and **a pinch of salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Trim **scallions**, then thinly slice. Halve **poblano**, remove and discard stem and seeds, then thinly slice crosswise. Pick **a few cilantro leaves** and reserve for step 6; finely chop **remaining cilantro leaves and stems** together. Finely chop **chipotle in adobo**, if necessary.



3. Form meatballs

In a medium bowl, gently knead to combine **ground beef**, **panko**, **2 tablespoons of the sliced scallions**, **1 tablespoon of the chopped cilantro**, **$\frac{1}{4}$ - $\frac{1}{2}$ teaspoon of the chipotle** (depending on heat preference), **1 large egg**, **$\frac{1}{2}$ teaspoon salt**, and **a few grinds pepper**. Form mixture into 12 meatballs.



4. Brown meatballs

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **meatballs** and cook, turning once or twice, until browned and nearly cooked through, 5-7 minutes. Transfer meatballs to a plate. Drain off **all but 1 tablespoon oil** from pot. Add **sliced poblano**, **remaining scallions**, and **$\frac{1}{4}$ teaspoon salt** to pot and cook, stirring, until softened and browned in spots, 3-5 minutes.



5. Cook sauce

To the pot with **veggies**, stir in **1 cup tomato sauce**, **1 cup water**, **$\frac{1}{4}$ - $\frac{1}{2}$ teaspoon of the chipotle** (depending on heat preference), and **half of the remaining chopped cilantro**, and bring to a boil. Add **meatballs** to pot, reduce heat to medium, partially cover, and simmer until liquid has reduced slightly, about 10 minutes; season to taste with **salt** and **pepper**.



6. Finish rice & serve

Fluff **rice** with a fork; stir in **remaining chopped cilantro** and **2 teaspoons oil**. Serve **cilantro rice** topped with **Mexican chipotle meatballs** and **sauce** and a dollop of **sour cream**. Garnish with **reserved whole cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**