

DINNERLY



Make it Speedy

General Tso's Turkey Meatball Lettuce Cups



20-30min



2 Servings

| We customized this recipe with ready to heat jasmine rice.

WHAT WE SEND

- 10 oz ready to heat jasmine rice
- 1 romaine heart
- 3 oz Thai sweet chili sauce
- ½ oz tamari ⁶
- 10 oz pkg ground turkey
- ¼ oz granulated garlic
- 1 oz panko ¹

WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- 1 large egg ³
- neutral oil

TOOLS

- microwave
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 22g, Carbs 90g, Protein 40g



1. Cook rice

Place **rice** in a medium bowl; microwave on high, uncovered, until warmed through, 2–3 minutes (watch closely as microwaves vary). Fluff with a fork and season to taste with **salt**. Cover to keep warm.



2. Prep ingredients & sauce

Trim end from **romaine**, then halve crosswise and separate leaves; wrap leaves in a damp paper towel until ready to serve. In a small bowl, stir to combine **Thai sweet chili sauce**, **tamari**, **¼ cup water**, and **1 teaspoon vinegar**.



3. Prep & shape meatballs

In a medium bowl, lightly beat **1 large egg**. Add **turkey**, **¼ teaspoon granulated garlic**, **5 tablespoons of the panko**, **½ teaspoon salt**, and **a few grinds of pepper**, stirring to combine. Using damp hands, shape into 18 (1 tablespoon) meatballs. (The mixture will be slightly wet and meatballs won't be perfectly round).



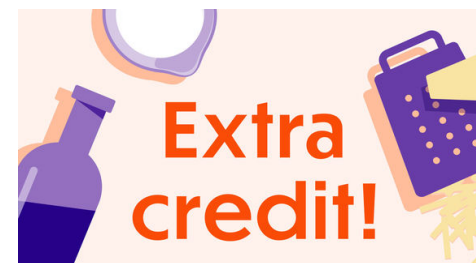
4. Cook meatballs in sauce

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs**; cook until well browned all over and almost cooked through, 5–6 minutes. Add **sauce** and cook over medium heat, shaking pan to coat meatballs, until sauce is thickened, glossy, and coats the back of a spoon, about 2 minutes.



5. Serve

Serve **General Tso's meatballs** over **rice**. Serve **romaine leaves** alongside to create your own lettuce cups at the table. Enjoy!



6. Make it ahead!

Meatballs can be shaped and held in the fridge up to 24 hours in advance. Let sit at room temp for 10 minutes before cooking.