



Honey-Sriracha Meatballs

with Green Beans & Rice



20-30min



2 Servings

Jasmine rice creates the perfect base for crisp scallions and green beans, nestled together with the hearty beef meatballs. A sauce of tamari, honey, and Sriracha ties it all together for that perfectly sticky, spicy, sweet bite!

What we send

- 5 oz jasmine rice
- ½ lb green beans
- 2 scallions
- garlic
- 10 oz pkg grass-fed ground beef
- 1 oz panko ¹
- ¼ oz shichimi togarashi ¹¹
- 2 (½ oz) tamari soy sauce ⁶
- 2 (½ oz) honey
- 1 pkt Sriracha
- ¼ oz cornstarch
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- 1 large egg ³
- neutral oil

Tools

- small saucepan
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 28g, Carbs 92g, Protein 42g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Cook sauce

In a small bowl, whisk to combine **tamari, honey, Sriracha, chopped garlic, light scallion greens, cornstarch**, and **¼ cup water**.

Add **sauce** to **meatballs and green beans**. Cook, stirring, until sauce is thickened and meatballs are sticky, 1-2 minutes. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Trim stem ends from **green beans**, then chop into 1-inch pieces. Trim **scallions** and thinly slice, keeping light and dark greens separate. Finely chop **1 teaspoon garlic**.

In a medium bowl, add **beef, ¼ cup panko, 1 teaspoon shichimi togarashi, 1 large egg, several grinds of pepper**, and **½ teaspoon salt**. Knead gently to combine. Shape into 8 meatballs.



5. Finish

Fluff **rice** with a fork and divide between bowls. Spoon **meatballs and green beans** over rice. Sprinkle with **dark scallion greens** and **sesame seeds**.



3. Cook meatballs & beans

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until just cooked through, 12-16 minutes. Transfer to a plate.

Add **green beans** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until green beans are crisp-tender, 4-5 minutes. Add meatballs back to skillet.



6. Serve

Enjoy!