

Lemongrass Beef Meatballs

with Jasmine Rice & Veggies



2 Servings

What we send

- 10 oz pkg grass-fed ground beef
- ¼ oz Thai lemongrass spice^{1,6,11}
- 5 oz jasmine rice
- 2 oz hoisin sauce^{1,6,11}
- 1 bell pepper
- 4 oz snow peas
- 1 lime
- ¼ oz fresh cilantro
- garlic
- 1 shallot
- 1 oz panko¹

What you need

- kosher salt & ground pepper
- neutral oil
- large egg³

Tools

- small saucepan

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 0kcal

1. Make rice

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

4. Saute veggies

Heat 1 tablespoon oil in medium skillet over medium high. Add bell peppers, sliced shallots, and snow peas and cook until crisp tender, 3-5 minutes. Add garlic and cook until fragrant, about 1 minute. Season with salt and pepper. Transfer to a bowl and cover to keep warm.

2. Prep ingredients

Finely chop 2 teaspoons of garlic. Zest lime then cut into wedges. Remove cilantro leaves from stems and finely chop stems, wrap leaves in a damp paper towel and save for garnish. Finely chop half of the shallot and thinly slice remaining. Halve bell pepper, remove stems and seeds, and thinly slice.

5. Cook meatballs

Heat 1 more tablespoon oil in same skillet over medium high. Add meatballs and cook until browned and cooked through, turning as the meatballs brown, 6-8 minutes. Add hoisin. Bring to a simmer and turn to glaze the meatballs.

3. Make meatballs

In a bowl combine ground meat, ¼ cup of the panko, 1 egg, lemongrass seasoning, cilantro stems, half of the garlic, half of the lime zest, chopped shallots, 1 teaspoon salt, and a few grinds of pepper. Mix until well combined and form into 8 meatballs about 1.5 inches in size.

6. Serve

Fluff rice with a fork; transfer to plates. Top with veggies and meatballs and sauce, garnish with cilantro leaves, and serve with lime wedges.