

DINNERLY



SIMPLY JULIA'S Tex-Mex Turkey Meatballs

Loaded with Toppings



30-40min



2 Servings

Award-winning cookbook author Julia Turshen believes cooking nutritious comfort food at home should be fun and easy. We couldn't agree more! So we're bringing recipes from her latest book, *Simply Julia*, to your Dinner(ly) plate. These Tex-Mex Turkey Meatballs come courtesy of her dad, Doug. Pile them high with sour cream, cheese, and scallions, and you'll feel like part of the fam. We've got you covered (and so does Julia)!

WHAT WE SEND

- 5 oz jasmine rice
- 2 scallions
- 10 oz pkg ground turkey
- 1 oz panko³
- 2 (4 oz) salsa
- 2 (1 oz) sour cream¹
- 2 oz shredded cheddar-jack blend¹

WHAT YOU NEED

- kosher salt & ground pepper
- butter¹
- neutral oil
- 1 large egg²

TOOLS

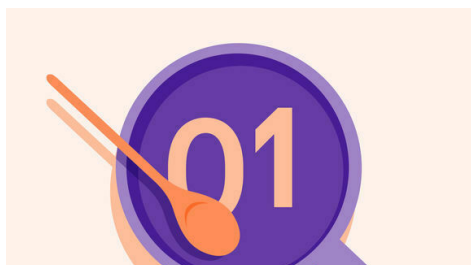
- small saucepan
- rimmed baking sheet

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

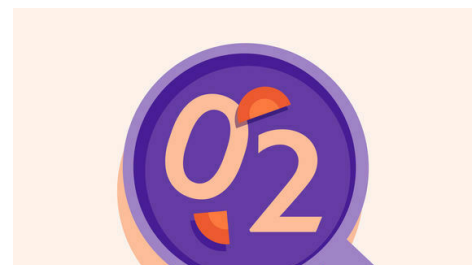
NUTRITION PER SERVING

Calories 830kcal, Fat 35g, Carbs 74g, Protein 47g



1. Cook rice

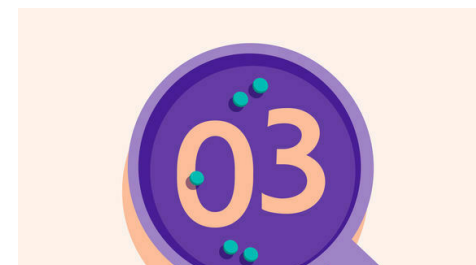
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Reduce heat to low; cover and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat, fluff with a fork, and stir in **1 tablespoon butter**. Keep covered until ready to serve.



2. Make meatballs

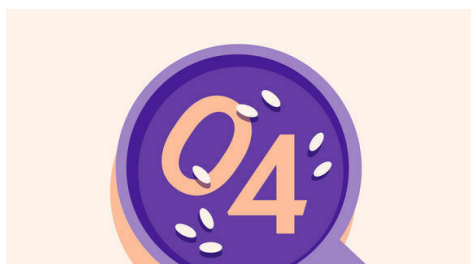
Meanwhile, preheat broiler with a rack in the top position. Lightly **oil** a rimmed baking sheet. Trim ends from **scallions**; thinly slice, keeping dark greens separate.

In a medium bowl, mix to combine **turkey, panko, scallion whites and light greens, 2 tablespoons salsa, 1 large egg, 1 teaspoon salt**, and **a few grinds of pepper**. Shape 10 meatballs and transfer to prepared baking sheet.



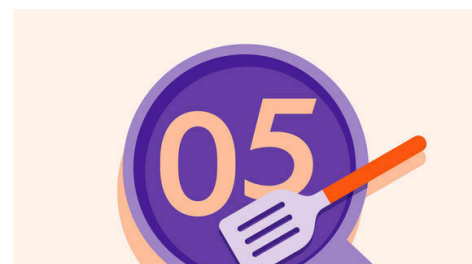
3. Broil meatballs

Broil **meatballs** on top oven rack until browned on top and cooked through, 7–10 minutes (watch closely as broilers vary).



4. Toss with salsa

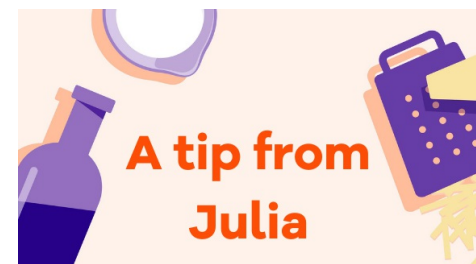
Carefully toss **meatballs** with **remaining salsa** directly on baking sheet. Return to top oven rack and broil until salsa is warmed through, 1–2 minutes (watch closely).



5. Finish & serve

In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt**.

Serve **Simply Julia's Tex-Mex turkey meatballs** over **rice** with a drizzle of **sour cream**. Sprinkle **cheese** and **scallion dark greens** over top. Enjoy!



6. Want more Tex-Mex vibes?

Swap the panko for crushed corn tortilla chips!