

# DINNERLY



⚡ FAST

## Sweet-Spicy Chicken Meatballs with Green Beans and Jasmine Rice



20-30min



2 Servings

These ain't your average meatballs! This dish is brimming over with flavor thanks to Thai chili sauce, savory teriyaki, fresh garlic, and ginger. The meatballs come together in no time and are seared in a hot skillet, then tossed with snappy green beans and the sweet and spicy sauce. Served over jasmine rice, this one is a home run. We've got you covered!

## WHAT WE SEND

- chicken sausage
- green beans
- jasmine rice
- thai sweet chili sauce
- fresh ginger
- garlic
- 1,6

## WHAT YOU NEED

- coarse kosher salt
- red wine vinegar

## TOOLS

- fine-mesh sieve
- small saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 820kcal, Fat 33g, Carbs 89g, Protein 30g



### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1½ cups water** and **¼ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm until ready to serve.



### 2. Prep ingredients

Peel and finely chop **1 tablespoon ginger** and **1 large garlic clove**. Combine chopped ginger and garlic on a cutting board and chop together until very fine. Trim stem ends from **green beans** and cut into 1-inch pieces.



### 3. Prep sauce & meatballs

In a small bowl, combine **Thai chili sauce**, **2 tablespoons teriyaki** (save rest for own use), **¼ cup water**, and **1 teaspoon vinegar**. In a medium bowl, combine **⅔ of the ginger-garlic mixture** and **chicken sausage**.



### 4. Cook beans & meatballs

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **green beans** and stir-fry until browned in spots and crisp-tender, 5–6 minutes. Transfer to a plate. Off the heat, use 2 spoons to scoop **12 (1-inch) mounds of chicken** into skillet. Add **1 tablespoon oil** and cook over medium-high until browned all over and cooked through, 5–6 minutes.



### 5. Finish & serve

Add **remaining ginger-garlic mixture** and **cooked green beans** to skillet with **meatballs** and stir-fry, about 1 minute. Add **sauce** and cook over medium heat until thickened and glossy, 1–2 minutes. Fluff **rice**, spoon onto plates and top with **chicken, green beans, and sauce**. Enjoy!



### 6. Make it ahead!

Save time by prepping the sauce and the meatballs and holding them separately in airtight containers in the fridge until you're ready to cook.