



Massaman Curry Meatballs

with Jasmine Rice & Peanuts



30min



2 Servings

Massaman is a rich Thai curry that's relatively mild in heat but packs a ton of flavor. The blend gets its intoxicating aroma from ingredients such as cardamom, cinnamon, cloves, cumin, coriander, and lemongrass. When combined with creamy coconut milk, it creates a robust sauce for coating tender meatballs and potatoes. If you have any limes, cut them into wedges and serve alongside for squeezing over top.

What we send

- 1 oz fresh ginger
- ¼ oz fresh cilantro
- 1 Yukon gold potato
- 1 red onion
- ¾ oz coconut milk powder ^{2,3}
- ½ lb Chinese broccoli
- 10 oz pkg grass-fed ground beef
- 1 oz salted peanuts ⁴
- ¼ oz curry powder
- 5 oz jasmine rice

What you need

- kosher salt & pepper
- all-purpose flour ¹
- neutral oil, such as canola
- sugar

Tools

- fine-mesh sieve
- small saucepan
- medium Dutch oven or pot with lid

Allergens

Wheat (1), Milk (2), Tree Nuts (3), Peanuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1070kcal, Fat 44g, Carbs 126g, Protein 44g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1½ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Fluff rice with a fork and cover to keep warm until ready to serve.



4. Cook broccoli

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **Chinese broccoli** and cook, stirring, until bright green and crisp-tender, about 5 minutes. Transfer to a plate.



2. Prep ingredients

Meanwhile, peel and finely chop **1 tablespoon ginger**. Finely chop **cilantro stems**, keeping **leaves** whole. Peel **potato** and cut into ¾-inch pieces. Trim ends from **onion**, then cut into ½-inch thick wedges. Finely chop 2 tablespoons of the onion. Whisk **coconut milk powder** and **2 teaspoons flour** into **1½ cups warm water**. Cut **Chinese broccoli** crosswise into ½-inch pieces.



5. Start curry

Add **1 tablespoon oil** to same pot. Add **meatballs** in a single layer and cook over medium-high heat, turning once, until browned, but not cooked through, about 5 minutes. Transfer to plate with **broccoli**. Add **potatoes, onion wedges, and remaining ginger** to pot. Cover and cook over medium heat, stirring occasionally, until just beginning to soften, about 5 minutes.



3. Shape meatballs

While **rice** cooks, in a medium bowl, combine **beef, cilantro stems, chopped onions, half of the chopped ginger, ½ teaspoon salt, and a pinch of pepper**. Using slightly moistened hands, roll mixture into **10 meatballs**. Coarsely chop **peanuts**.



6. Finish curry & serve

Add **3½ teaspoons curry powder**; cook, stirring, 1 minute. Stir in **coconut milk, 1½ tablespoons sugar, and a pinch of salt**. Return **meatballs** to pot. Cover; bring to a boil. Uncover and cook over medium heat until **potatoes** and meatballs are tender and sauce is slightly thickened, 8-10 minutes. Serve over **rice** with **broccoli, peanuts, and cilantro leaves**. Enjoy!