



## Thai Red Curry Pork Meatballs

with Crispy Broccoli & Rice



30-40min



2 Servings

This curry paste is a Thai blend of lemongrass, fresh chiles, garlic, shallots, lime leaves, and other herbs and spices. We simmer pork meatballs in the coconut-red curry sauce, infusing them with all of those flavors. The meatballs are served over fragrant jasmine rice and Chinese broccoli—perfect for soaking up the curry. Cook, relax, and enjoy!



## What we send

- jasmine rice
- ground pork
- fresh cilantro
- Chinese broccoli
- garlic
- fresh ginger
- lime
- 7,15
- 6

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- fine-mesh sieve
- small saucepan

## Allergens

Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

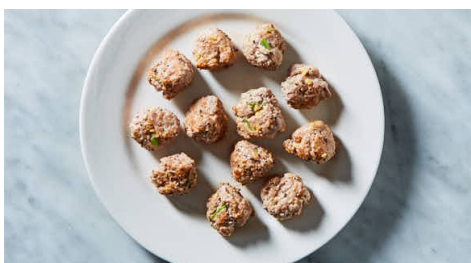
## Nutrition per serving

Calories 810kcal, Fat 40g, Carbs 75g, Protein 39g



### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ 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. Cover to keep warm until ready to serve. In a small bowl, whisk **coconut milk powder**, **1 teaspoon sugar**, and **⅔ cup warm water**.



### 4. Brown meatballs

In a medium bowl, combine **pork**, **cilantro stems**, **⅔ of ginger-garlic mixture**, and **½ teaspoon salt**. Roll into **12 meatballs**; season with **salt** and **pepper**. Heat **1 tablespoon oil** in pot over medium-high. Add meatballs and cook, turning once or twice, until browned all over, 5–6 minutes. Use a slotted spoon to transfer meatballs to a plate. Pour off fat from pot.



### 2. Prep ingredients

Finely chop **cilantro stems**, keeping **leaves whole**. Peel and finely chop **1½ tablespoons ginger** and **1 teaspoon garlic**. Combine chopped ginger and garlic on a cutting board and chop together until very fine. Use a vegetable peeler to remove 4 (2-inch long) strips of zest from **lime**. Cut lime into wedges.



### 5. Start curry

Add **1½ teaspoons curry paste** (or more depending on heat preference) and **remaining garlic-ginger mixture** to pot; cook until fragrant, 1–2 minutes. Add **coconut milk**, **lime zest strips**, and **1 cup water**; bring to a boil. Return meatballs to pot and simmer, partially covered, until tender and cooked through, and the sauce is slightly reduced, about 15 minutes.



### 3. Cook broccoli

Trim ends from **Chinese broccoli** and cut crosswise into ½-inch pieces. Heat **1 tablespoon oil** in a medium pot over medium-high. Add broccoli; season with **salt** and **pepper**, and stir-fry until crisp-tender, about 3–5 minutes. Transfer to a plate, cover to keep warm.



### 6. Finish & serve

Fluff **rice** with a fork and spoon into bowls. Season **curry** to taste with **salt**, and pick out the **lime zest strips**. Spoon **curry** over **rice**, and garnish with **cilantro leaves** and **lime wedges** for squeezing over. Serve **Chinese broccoli** alongside. Enjoy!