



Thai-Style Coconut Curry Meatballs

with Rice Noodles



30-40min



2 Servings

We love the aromatic flavors and freshness of Thai food. We channel those flavors into tender grass-fed beef meatballs seasoned with fresh garlic, ginger, and lime zest. The meatballs simmer in a creamy red curry-coconut broth along with crisp snow peas. Rice noodles have a subtle flavor and a tender chew that's perfect for brothy meals like this as they soak up the warming curry.

What we send

- 1 oz fresh ginger
- 1 lime
- 2 oz snow peas
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- $\frac{3}{4}$ oz coconut milk powder⁶
7,15
- 5 oz pad Thai noodles
- $\frac{1}{4}$ oz fresh cilantro
- garlic
- 1 oz Thai red curry paste⁶

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- large saucepan
- microplane or grater
- medium skillet

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 800kcal, Fat 35g, Carbs 84g, Protein 38g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely chop **1 tablespoon each of peeled ginger and garlic**. Finely grate **1 teaspoon lime zest**, then squeeze **2 teaspoons lime juice** into a small bowl, keeping them separate. Cut any remaining lime into wedges. Halve and thinly slice **all of the onion**. Halve **snow peas** crosswise.



4. Cook noodles, build curry

Meanwhile, add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes. Drain noodles, rinse under cold water, then toss with **1 teaspoon oil**.

Coarsely chop **cilantro leaves and tender stems**.

Add **onions** to reserved skillet; cook over medium-high heat, stirring, until softened, 3-5 minutes.



2. Make meatballs

In a medium bowl, combine **beef, chopped ginger and garlic, lime zest, and 1 teaspoon each of sugar and salt**. Knead until just combined (do not over mix). Form into 8 equal-sized meatballs. In liquid measuring cup, whisk to combine **all of the coconut milk powder** with **1 cup hot tap water**.



5. Finish curry

Stir **curry paste** into skillet with onions; cook until fragrant, about 1 minute. Add **coconut milk**; bring to a simmer. Add **snow peas** and **meatballs**. Cover and cook until meatballs are cooked through and peas are tender, 3-5 minutes. Stir in **lime juice** and **$\frac{1}{2}$ teaspoon sugar**. Season to taste with **salt** and **pepper**.



3. Brown meatballs

Heat **1 tablespoon oil** in medium skillet over medium-high. Add **meatballs** and cook, turning as needed, until browned all over, 5-7 minutes (meatballs will not be cooked through). Transfer to plate and drain all but **1 tablespoon oil** from skillet; reserve skillet with oil for step 4.



6. Assemble & serve

Place **noodles** in bowls and top with **meatballs, sauce**, and **veggies**. Serve **meatballs and curry** topped with **cilantro**, and with **any remaining lime wedges** on the side for squeezing over top, if desired. Enjoy!