

DINNERLY



Cheesy Tex-Mex Meatballs

Over Jasmine Rice



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these cheesy Tex-Mex meatballs?

Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the rice, form the meatballs, and simmer them in enchilada sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 1 oz panko ¹
- 4 oz red enchilada sauce
- 2 oz shredded cheddar-jack blend ²
- ¼ oz fresh cilantro

WHAT YOU NEED

- kosher salt
- neutral oil

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 36g, Carbs 74g, Protein 41g



1. Cook rice, make meatballs

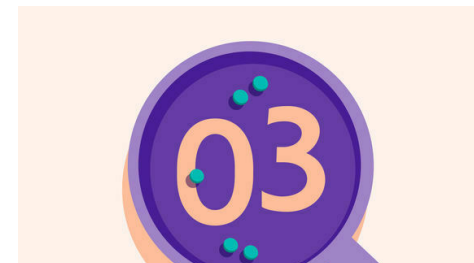
In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover; cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Meanwhile, in a medium bowl, mix to combine **ground beef**, **taco seasoning**, and **panko**. Using lightly moistened hands, form into 10 equal-sized meatballs.



2. Cook meatballs

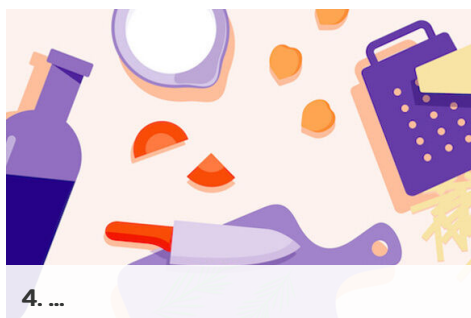
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **meatballs** and cook, stirring occasionally, until browned and almost cooked through, 6–8 minutes. Add **¼ cup water** and **enchilada sauce**; simmer until meatballs are cooked through, 2–3 minutes.



3. Finish & serve

Sprinkle **¾ of the cheese** over **meatballs**. Reduce heat to medium and cover skillet. Cook until cheese is just melted, about 2 minutes. Fluff **rice** with a fork. Pick **cilantro leaves** from stems; tear leaves and discard stems.

Serve **Tex-Mex meatballs** over **rice** with **cilantro** and **remaining cheese** sprinkled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!