

DINNERLY



Sesame-Ginger Pork Meatball Soup with Orzo & Spinach



30-40min



2 Servings

When it comes to flavor, ground pork is in a league of its own—these meatballs need nothing more than fresh ginger and sesame oil (plus salt and pepper, of course!) to make you forget all about ground beef and tomato sauce. Our greatest shortcut of all? Broiling instead of browning in a pan. No need to poke, prod, and flip on the stove. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger
- 10 oz pkg ground pork
- ½ oz toasted sesame oil ²
- 3 oz orzo ³
- 0.63 oz miso paste ⁴
- 5 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg yolk ¹

TOOLS

- medium pot
- microplane or grater
- rimmed baking sheet
- fine-mesh sieve
- medium saucepan

ALLERGENS

Egg (1), Sesame (2), Wheat (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 440kcal, Fat 16g, Carbs 39g,
Protein 33g



1. Make meatballs

Preheat broiler with a rack in the top position. Bring a medium pot of **salted water** to a boil. Peel and finely grate **ginger**.

In a medium bowl, combine **ground pork**, **1 egg yolk**, **1 teaspoon each of ginger and sesame oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Use your hands to gently knead until mixed.



2. Broil meatballs

Shape **pork mixture** into 8 meatballs, about 2 tablespoons each, and transfer to rimmed baking sheet. Season with **a pinch each of salt and pepper**, and drizzle with **oil**. Broil until lightly browned and cooked through, about 5 minutes (watch closely as broilers vary).



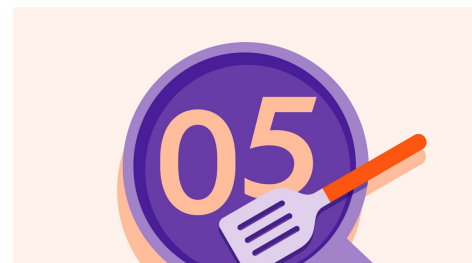
3. Cook orzo

Meanwhile, add **orzo** to boiling water, then cook until al dente, stirring occasionally, about 10 minutes. Drain well.



4. Simmer broth

In a medium saucepan, whisk **miso** with **3 cups water**. Add **remaining grated ginger**. Cover and bring to a simmer over medium heat.



5. Finish soup & serve

Using a spoon, transfer **meatballs and juices** to **warm miso broth**. Add **spinach** and **orzo** to broth. Simmer until spinach is wilted, about 2 minutes. Season **soup** to taste with **salt** and **pepper**. Drizzle with **remaining sesame oil** before serving. Enjoy!



6. Make it ahead!

Get some time back during the evening rush by making the meatballs ahead of time. Store them in a tightly sealed container in the fridge until you're ready to cook.