



## Thai-Style Coconut Curry Pork Meatballs

with Rice Noodles



30-40min



2 Servings

We love the aromatic flavors and freshness of Thai food. We channel those flavors into tender pork 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
- garlic
- 1 lime
- 1 yellow onion
- 4 oz snow peas
- 10 oz pkg ground pork
- $\frac{3}{4}$  oz coconut milk powder<sup>7,15</sup>
- 5 oz pad Thai noodles
- $\frac{1}{4}$  oz fresh cilantro
- 1 oz Thai red curry paste<sup>6</sup>

## 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 650kcal, Fat 19g, Carbs 82g, Protein 39g



### 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 **pork, 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!