



Sticky Hoisin Meatballs with Tomato Rice & Cilantro

 30min  2 Servings

Is it too good to be true? Hoisin-glazed meatballs over juicy tomato rice, ready in under 30 minutes? Here at Dinnerly, we're in the business of turning dreams into reality. Want to know how we did it? Our pre-made, ready-to-heat meatballs! We cut corners on the prep, but not on the flavor. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 2 plum tomatoes
- 10 oz pkg grass-fed ground beef
- 1 oz panko¹
- 2 oz hoisin sauce^{1,6,11}
- 1 lime
- ¼ oz fresh cilantro

WHAT YOU NEED

- kosher salt
- garlic
- white wine vinegar (or red wine vinegar)¹⁷
- neutral oil
- sugar
- large egg³

TOOLS

- medium saucepan
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 23g, Carbs 93g, Protein 39g



1. Cook rice

Preheat broiler with a rack in the center.

In a medium saucepan, add **rice, 1¼ cups water, and ½ teaspoon salt**; bring to a boil over high. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until step 5.



4. Finish meatballs

While **meatballs** cook, in a second medium bowl, stir to combine **hoisin, remaining chopped garlic, juice from half a lime, 1 teaspoon oil, and a pinch of salt**.

Pour **sauce** over **meatballs** directly on baking sheet. Return to oven and broil until deeply browned, 1–2 minutes more (watch closely).



2. Prep tomato rice

While **rice** cooks, cut **tomatoes** into ½-inch cubes. Finely chop **2 teaspoons garlic**.

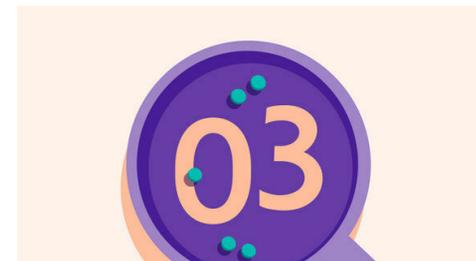
In a medium bowl, stir to combine **tomatoes, half of the chopped garlic, 2 teaspoons vinegar, 1 teaspoon oil, and a pinch each of salt and sugar**; set aside until step 5.



5. Finish & serve

Cut **remaining lime** into wedges. Fluff **rice** with a fork and stir in **marinated tomatoes**. Pick **cilantro leaves** from stems; discard stems.

Serve **sticky hoisin meatballs** over **tomato rice**. Garnish with **cilantro leaves** and serve with **lime wedges** alongside for squeezing over top. Enjoy!



3. Broil meatballs

In a medium bowl, add **beef, 1 large egg, ¼ cup panko, ½ teaspoon salt, and several grinds of pepper**. Knead gently to combine. Shape into 8 meatballs.

Lightly oil a rimmed baking sheet. Transfer **meatballs** to rimmed baking sheet and drizzle with oil. Broil on center oven rack until browned on the bottom and cooked through, 10–12 minutes (watch carefully).



6. Turn up the heat

Here at Dinnerly, we like our food with a bit of a kick. Can you relate? Drizzle some Sriracha over top before serving!