



Sweet Chili Beef Meatball Lettuce Wraps

with Pepper & Snow Peas



30-40min



2 Servings

Thai sweet chili sauce is beloved for its sticky, spicy, tangy heat. A popular condiment in Thailand and many South Asian countries, it's made from a sweetened puree of red chile peppers, rice wine vinegar, and garlic. Here, it's mixed with savory tamari to create a sauce that coats meatballs, bell peppers, and snow peas. Crisp lettuce leaves serve as wraps in this refreshing, fork-free meal.

What we send

- 1 oz fresh ginger
- garlic
- 1 bell pepper
- 4 oz snow peas
- 5 scallions
- 10 oz pkg grass-fed ground beef
- 1 oz panko ¹
- 2 (½ oz) tamari soy sauce ⁶
- 3 oz Thai sweet chili sauce
- 1 bunch green leaf lettuce

What you need

- 1 large egg ³
- kosher salt & ground pepper
- neutral oil

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 630kcal, Fat 31g, Carbs 53g, Protein 39g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Coarsely chop **1½ tablespoons peeled ginger** and **1½ teaspoons garlic**. Halve **pepper**, discard stem and seeds, cut peppers lengthwise into very thin strips, then cut strips in half crosswise.

Thinly slice **snow peas** lengthwise. Trim **⅔ of the scallions** (save rest for own use), then thinly slice.



4. Make sauce

Meanwhile, in a measuring cup, stir to combine **all of the tamari**, **Thai sweet chili sauce**, and **2 tablespoons water**.



2. Prep meatballs

On a cutting board, combine **chopped ginger and garlic**; chop together until fine. Transfer **¾** of the ginger-garlic mixture to a medium bowl, then add **beef**, **1 large egg**, **¼ cup each of the panko and sliced scallions**, and **¼ teaspoon salt**, kneading to combine.

Form into **12 equal meatballs** and transfer to a **lightly oiled** rimmed baking sheet.



5. Stir-fry vegetables

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **peppers** and cook, stirring, until tender and lightly browned in spots, 4–5 minutes.

Add **snow peas**, **remaining ginger-garlic mixture**, and **half of the remaining scallions**. Cook, stirring, until fragrant, about 1 minute.



3. Broil meatballs

Broil **meatballs** on top oven rack until browned and cooked to 155°F internally, about 10 minutes (watch closely as broilers vary).



6. Finish stir-fry & serve

Add **sauce** to skillet and bring to a boil over high heat. Add **meatballs** and simmer, turning to coat in sauce, until just heated through and fully coated, about 1 minute. Separate **lettuce leaves**; wash and dry well. Serve **meatballs and vegetables** in **lettuce wraps**. Garnish with **remaining scallions**. Enjoy!