



Lunar New Year: Lion's Head Meatballs

with Bok Choy & Jasmine Rice



1,5h



2 Servings

The Lunar New Year welcomes many celebratory dishes, and this is no exception! Resembling the head of the Chinese guardian lion, extra large pork meatballs brown in the oven before simmering in a flavorful braising liquid of Chinese five spice, tamari, and sugar. Steamed bok choy imitates the lion's mane, and a sweet and savory sauce generously coats it all in a delicious, sticky sheen. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 4 scallions
- 1 oz fresh ginger
- 2 (10 oz) pkgs ground pork
- 2 oz tamari soy sauce ⁶
- ¼ oz mushroom seasoning
- ½ oz toasted sesame oil ¹¹
- ¼ oz Chinese five spice
- 1½ oz cornstarch
- 10 oz jasmine rice
- ½ lb baby bok choy

What you need

- sugar
- kosher salt
- 1 large egg ³
- neutral oil

Tools

- microplane or grater
- rimmed baking sheet
- medium pot
- medium saucepan

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 16g, Carbs 77g, Protein 38g



1. Make meatball mixture

Preheat broiler with a rack in the top position.

Trim **scallions**; cut 1 into 2-inch pieces, thinly slice remaining. Finely grate **2 teaspoons ginger**; thinly slice remaining. In a large bowl, combine **pork, sliced scallions and ginger, 1 tablespoon each of tamari and mushroom seasoning, ½ tablespoon sesame oil, 2 teaspoons sugar, 1 teaspoon each five spice and salt, and 1 large egg**.



4. Braise meatballs

To pot with **scallions**, add **remaining tamari and mushroom seasoning and 1½ cups water**. Bring to a simmer; return **meatballs** to pot. Lower heat to maintain a gentle simmer; cover. Braise meatballs until tender, about 30 minutes, spooning sauce over meatballs occasionally.

Separate **bok choy** into individual leaves; rinse well to remove any grit.



2. Form meatballs

Set **1 teaspoon cornstarch** aside in a small bowl for step 5.

In a 2nd small bowl, whisk **remaining cornstarch** with **3 tablespoons water**; add to **meatball mixture**. Using a wooden spoon or hands, mix vigorously until stiffened, lightened in color, and somewhat sticky. Using wet hands, form into 6 large balls; transfer to an **oiled** rimmed baking sheet.



5. Cook rice

Meanwhile, in a medium saucepan, combine **rice** and **2 cups water**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

To reserved bowl of **cornstarch**, whisk in **1 tablespoon water** to make a **slurry**.



3. Broil meatballs

Broil **meatballs** until tops are browned, 8-10 minutes (watch closely).

Meanwhile, heat **2 tablespoons oil** in a medium pot over medium-high. Cook **scallion and ginger pieces** until lightly browned, 2-3 minutes. Add **½ teaspoon five spice** and **2 tablespoons sugar**. Cook, stirring often, until sugar is amber colored, 2-4 minutes.



6. Finish & serve

Scatter **bok choy** over **meatballs**, cover, and cook over high heat until bright green and tender, 2-3 minutes. Arrange bok choy and meatballs on a serving plate; discard **ginger and scallions**. Stir **cornstarch slurry** into **sauce**. Simmer over high heat until reduced by ⅓ and thick enough to coat the back of a spoon, 2-4 minutes. Spoon **sauce** over **meatballs**. Serve and enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at marleyspoon.com **#marleyspoon**