

DINNERLY



Lemongrass Meatballs & Rice Noodles with Cucumber & Peanuts



30-40min



2 Servings

These aren't just any old beef meatballs. They're mixed with fragrant lemongrass spice, garlic, cilantro, and a touch of savory fish sauce—aka a true flavor bomb. Keep the rest of the plate simple with tender rice noodles, thinly sliced cucumber, and crunchy peanuts. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 2 (½ oz) fish sauce ⁴
- 1 cucumber
- 1 oz salted peanuts ⁵
- ½ oz fresh cilantro
- 10 oz pkg grass-fed ground beef
- 2 (¼ oz) Thai lemongrass spice ^{1,6,11}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic
- sugar
- apple cider vinegar (or white wine vinegar)

TOOLS

- large pot
- microplane or grater
- microwave
- medium nonstick skillet

ALLERGENS

Wheat (1), Fish (4), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 27g, Carbs 91g, Protein 42g



1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with ½ **teaspoon oil**. Set aside until step 5.



2. Make sauce

Finely grate 1 **large garlic clove** into a small bowl; add 2 **tablespoons each of sugar and water**. Microwave for 30 seconds; whisk until sugar is dissolved. Stir in 1½ **tablespoons fish sauce** and 2 **tablespoons vinegar**. Set aside until step 5.



3. Prep ingredients

Peel **cucumber** if desired; halve crosswise. Cut one half into thin matchsticks (save rest for own use).

Coarsely chop **peanuts**. Pick **cilantro leaves** from **stems**. Finely chop stems; reserve leaves for step 5.

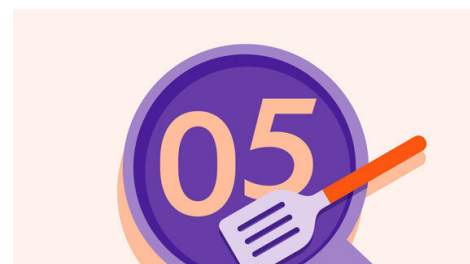
Finely grate 1 **more large garlic clove**.



4. Prep meatballs

In a medium bowl, mix to combine **beef, lemongrass spice, grated garlic, cilantro stems, remaining fish sauce, 2 teaspoons sugar, 1 teaspoon salt**, and ½ **teaspoon pepper**.

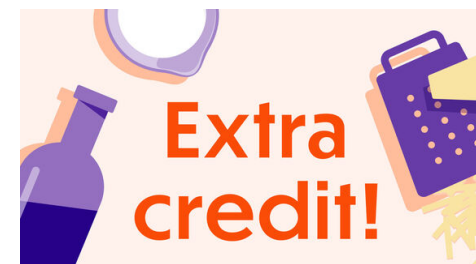
Divide mixture into 2 teaspoon-sized balls; press to form ½-inch thick patties.



5. Cook meatballs & serve

In a medium nonstick skillet, heat 1 **teaspoon oil** over medium-high until shimmering. Cook **meatballs** until browned and just cooked through, 2–3 minutes per side. Transfer to a plate.

Serve **noodles, cucumbers, peanuts, cilantro**, and **meatballs** with **sauce** drizzled over top. Mix well. Enjoy!



6. Rate your plate!

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