

DINNERLY



No Chop! Sweet Chili Meatballs & Snow Peas

with Jasmine Rice



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these meatballs and snow peas over rice? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the rice, brown the meatballs, and throw in the sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg ready to heat beef meatballs
- 4 oz snow peas
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ⁶
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 36g, Carbs 120g, Protein 24g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Brown meatballs

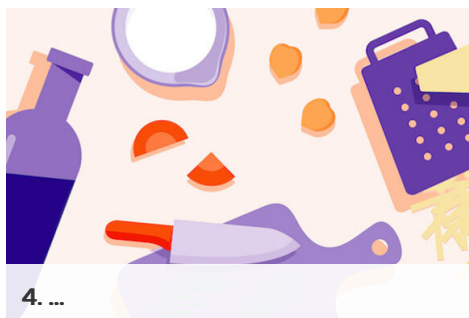
When rice is halfway done, heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned, 3–5 minutes.



3. Build sauce & serve

To skillet with **meatballs**, stir in **snow peas**, **chili sauce**, **tamari**, and **¼ cup water**; cook, stirring, until sauce is thick and peas are just tender, 1–2 minutes more. Season to taste with **salt**. Fluff **rice** with a fork.

Serve **meatballs and snow peas** over **rice**. Garnish with **sesame seeds**. Enjoy!



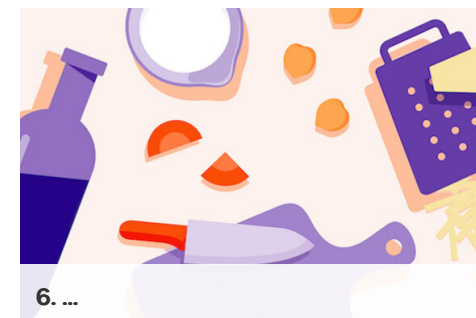
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!