

# DINNERLY



## Pork Shumai Meatballs with Green Beans & Rice



20-30min



2 Servings

We're giving you the best part of pork shumai dumplings, but without the hard work of actually having to make dumplings. Tender shumai-style pork meatballs are seasoned with garlic and ginger and served on a bed of fluffy rice along with quickly stir-fried green beans. The whole dish is finished with a savory—and slightly spicy—sauce that we're pretty sure will give you all the take-out feels. We've got you covered!

## WHAT WE SEND

- 1 oz fresh ginger
- ½ lb green beans
- 5 oz jasmine rice
- 10 oz pkg ground pork
- 2 (½ oz) tamari soy sauce <sup>6</sup>
- ½ oz chili garlic sauce
- ¼ oz cornstarch

## WHAT YOU NEED

- garlic
- 1 large egg yolk <sup>3</sup>
- neutral oil
- kosher salt & ground pepper
- sugar

## TOOLS

- small saucepan
- medium skillet

## COOKING TIP

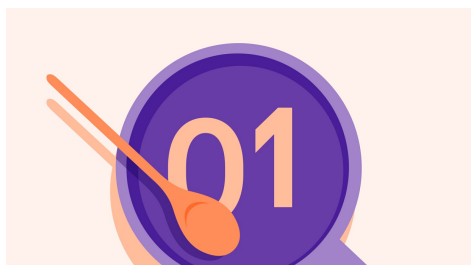
To separate the egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 730kcal, Fat 28g, Carbs 77g, Protein 39g



### 1. Prep ingredients

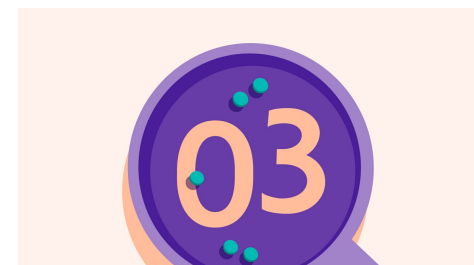
Peel and finely chop **half of the ginger** and **1 teaspoon garlic**. Trim and discard stem ends from **green beans**, then cut or snap in half crosswise.

Separate **1 large egg**, placing yolk in a small bowl (see cooking tip!); discard or save egg white for own use.



### 2. Cook garlic rice

Heat **2 teaspoons oil** in a small saucepan over medium. Add **½ teaspoon of the chopped garlic**; cook, stirring, until softened, about 1 minute. Add **rice, 1¼ cups water**, and **1 teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender, about 17 minutes. Cover to keep warm off heat until ready to serve.



### 3. Prep meatballs & sauce

Meanwhile, in a medium bowl, combine **pork, egg yolk, remaining chopped garlic, half of the chopped ginger, 1 teaspoon oil**, and **¼ teaspoon salt**. Gently knead mixture with your hands to combine; shape into 6 (2-tablespoon) meatballs.

In a small bowl, whisk to combine **all of the tamari and chili garlic sauce, ¼ cup water, 1 tablespoon sugar**, and **1 teaspoon cornstarch**; set aside.



### 4. Cook green beans

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **green beans, remaining chopped ginger**, and **a pinch of salt**. Cook, stirring frequently, until crisp-tender, 2–4 minutes. Add **1 tablespoon water**; cover and cook, stirring occasionally, until beans are tender, 1–2 minutes. Transfer to a bowl.

Heat **2 teaspoons oil** in same skillet over medium-high.



### 5. Finish & serve

Add **meatballs** to skillet and cook, turning occasionally, until browned all over, 6–7 minutes; carefully discard **fat**. Add **tamari mixture** and **green beans** to skillet; cook, stirring, until **green beans** are warm and **sauce** thickens slightly, about 30 seconds. Fluff rice with a fork.

Serve **garlic rice** topped with **pork shumai meatballs, green beans**, and **sauce**. Enjoy!



### 6. Spice it up!

This dish is already slightly spicy, thanks to the chili garlic sauce. But, you can take the heat to the next level with Sriracha, sambal, or any other hot sauce you have on hand.