

# DINNERLY



## Broiled Ginger-Pork Meatballs with Veggies & Satay Sauce



20-30min



2 Servings

Peanuty satay is the kind of sauce that brings everyone running. Here, we went with it as a simple, but superb side dip for succulent pork meatballs and vibrant green veggies. We've got you covered!

### WHAT WE SEND

- 1 piece fresh ginger
- ½ lb asparagus
- 4 oz snow peas
- 1.15 oz peanut butter <sup>2</sup>
- 10 oz pkg ground pork
- 1 oz panko <sup>3</sup>

### WHAT YOU NEED

- garlic
- apple cider vinegar
- 1 large egg <sup>1</sup>
- kosher salt & ground pepper
- neutral oil
- sugar

### TOOLS

- small skillet
- rimmed baking sheet

### ALLERGENS

Egg (1), Peanuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 560kcal, Fat 30g, Carbs 30g, Protein 42g



#### 1. Prep ingredients

Preheat broiler with a rack 6 inches from the heat source.

Peel and finely chop **1½ tablespoons ginger**. Finely chop **1 teaspoon garlic**. Trim bottom 2 inches from **asparagus**. Trim ends from **snow peas**.

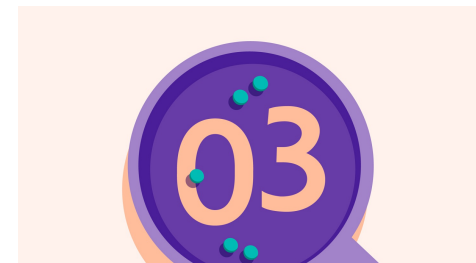
In a small bowl, whisk **peanut butter**, **1 tablespoon vinegar**, and **¼ cup hot water** until smooth.



#### 2. Broil meatballs

Lightly beat **1 large egg** in a medium bowl. Add **pork**, **chopped garlic**, **panko**, **2 teaspoons of the chopped ginger**, **¾ teaspoon salt**, and **a few grinds pepper**.

Shape **10 meatballs** (about 2 tablespoons each) and place on one half of a rimmed baking sheet; drizzle with **oil**. Broil on top oven rack until lightly browned, about 5 minutes (watch closely as broilers vary).



#### 3. Broil veggies

On other half of baking sheet, carefully toss **asparagus**, **2 teaspoons oil**, and **a pinch each salt and pepper**.

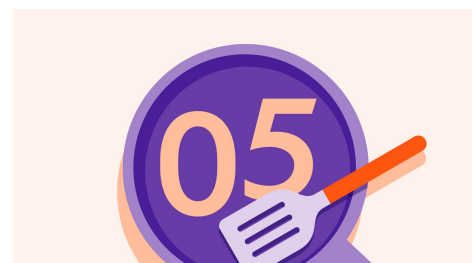
Broil on top oven rack until crisp-tender, 3–4 minutes. Toss **snow peas** with asparagus, then continue to broil until snow peas are bright green, asparagus is tender, and meatballs are browned and cooked through, about 2 minutes more (watch closely as broilers vary).



#### 4. Make satay sauce

Heat **1 tablespoon oil** in a small skillet over medium. Add **remaining chopped ginger** and **1 teaspoon sugar**. Cook, stirring, until fragrant, about 2 minutes.

Off heat, whisk in **peanut butter mixture** until smooth; season to taste with **salt** and **pepper**. If sauce separates, add **1 tablespoon hot water** at a time, as needed.



#### 5. Serve

Serve **broiled ginger-pork meatballs** with **veggies** and **satay sauce** alongside. Enjoy!



#### 6. Carbo load!

This dish is lean and mean by design, but you could easily whip up a side of steamed rice—brown or white, you decide!