



Sweet & Spicy Turkey Meatball Lettuce Cups

with Coconut Rice



20-30min



2 Servings

We've added depth and flavor to easy turkey meatballs with a sweet and spicy glaze featuring zesty chili sauce, lime juice, and a touch of sugar. And as we all know, a meal you can eat with your hands is the best kind of meal! Enjoy assembling your own lettuce cups with coconut-infused rice.

What we send

- garlic
- 1 piece fresh ginger
- ½ oz fresh cilantro
- 1 lime
- ¾ oz coconut milk powder ^{1,2}
- 5 oz jasmine rice
- 2 (¼ oz) cornstarch
- 10 oz pkg ground turkey
- 3 pkts Sriracha
- 1 head bibb lettuce

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- microplane or grater
- 2 small saucepans
- rimmed baking sheet

Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 20g, Carbs 78g, Protein 32g



1. Prep ingredients

Preheat broiler with a rack in the top position. Finely chop **1 large garlic clove** and **half of the ginger**. Pick **cilantro leaves**, leaving them whole; finely chop **stems**. Zest **lime**, then squeeze juice from half of the lime into a bowl; cut remaining half into wedges. In a measuring cup, combine **coconut milk powder** with **1¼ cups warm tap water**; stir until smooth.



4. Make glaze

Add **remaining Sriracha** to the small saucepan with **lime zest-cornstarch mixture**. Add **½ cup water** and **1½ tablespoons sugar** and bring to a boil. Simmer until thickened and glossy, about 2 minutes. Transfer to a small heatproof bowl and stir in **lime juice**.



2. Make rice

In a small saucepan, combine **rice**, **coconut milk**, and **½ teaspoon salt**; bring to a boil. Reduce heat to medium-low, cover, and cook until liquid is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



5. Broil meatballs

Lightly season **meatballs** with **salt**. Broil on top oven rack until just firm and lightly browned, 5-6 minutes (watch closely as broilers vary). Brush meatballs with some of the **glaze** (leave some unglazed for less heat, if desired). Continue broiling until glaze is caramelized and meatballs are cooked through, about 3 minutes more (watch closely).



3. Form meatballs

In a medium bowl, combine **chopped ginger and garlic, cilantro stems, lime zest, 1 tablespoon cornstarch**, and **1 teaspoon salt**. Transfer ⅓ of the mixture to a second small saucepan; set aside. To the medium bowl, add **turkey, 1 teaspoon Sriracha** and **a pinch each of salt and pepper**; mix to combine. Form into **10 meatballs**, and transfer to an **oiled** rimmed baking sheet.



6. Finish & serve

Separate **lettuce leaves** and arrange on a platter. Fluff **rice** with a fork and transfer to a serving bowl. Transfer **meatballs** to a platter. Build your own **lettuce wraps** with **rice, meatballs, cilantro leaves**, and **glaze** for spooning on top. Serve with **lime wedges** for squeezing over. Enjoy!