



Mexican Chipotle Meatballs

with Cilantro Rice & Sour Cream



30-40min



2 Servings

We all love Italian-style meatballs, but albondigas—Spanish for meatballs—deserve their time in the spotlight, too! We perk up ground beef with fresh cilantro, scallions, and smoky chipotle chili powder, which give these meatballs some serious Mexican-inspired flavor. They simmer in a delectable tomato-chipotle sauce with poblano peppers—all the better for soaking into the fluffy cilantro rice.

What we send

- 5 oz jasmine rice
- 2 scallions
- 1 poblano pepper
- 1 green bell pepper
- ¼ oz fresh cilantro
- 10 oz pkg grass-fed ground beef
- 1 oz panko ³
- ¼ oz chipotle chili powder
- 8 oz tomato sauce
- 2 (1 oz) sour cream ²

What you need

- kosher salt & ground pepper
- 1 large egg ¹
- olive oil

Tools

- fine-mesh sieve
- small saucepan
- medium pot

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 35g, Carbs 90g, Protein 42g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to small saucepan along with **1¼ cups water** and **a pinch of salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Trim **scallions**, then thinly slice. Halve **poblano** and **bell pepper**, remove and discard stems and seeds, then thinly slice crosswise. Pick **a few cilantro leaves** and reserve for step 6; finely chop **remaining cilantro leaves and stems** together.



3. Form meatballs

In a medium bowl, gently knead to combine **ground beef**, **panko**, **2 tablespoons of the sliced scallions**, **1 tablespoon of the chopped cilantro**, **¼ teaspoon chipotle chili powder** (depending on heat preference), **1 large egg**, **½ teaspoon salt**, and **a few grinds of pepper**. Form mixture into 12 meatballs.



4. Brown meatballs

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **meatballs** and cook, turning once or twice, until browned and nearly cooked through, 5-7 minutes. Transfer meatballs to a plate. Drain off **all but 1 tablespoon oil** from pot. Add **sliced peppers**, **remaining scallions**, and **a pinch of salt** to the pot and cook, stirring, until softened and browned in spots, 3-5 minutes.



5. Cook sauce

To the pot with **veggies**, add **1 cup tomato sauce**, **1 cup water**, **¼ teaspoon chipotle chili powder** (depending on heat preference), and **half of the remaining chopped cilantro**; bring to a boil. Add **meatballs** to pot, reduce heat to medium, partially cover, and simmer until liquid has reduced slightly, about 10 minutes; season to taste with **salt** and **pepper**.



6. Finish rice & serve

Fluff **rice** with a fork, and stir in **remaining chopped cilantro** and **2 teaspoons oil**. Serve **cilantro rice** topped with **Mexican chipotle meatballs and sauce**, and a dollop of **sour cream**. Garnish with **reserved whole cilantro leaves**. Enjoy!