



Lion's Head Braised Pork Meatballs

with Bok Choy & Jasmine Rice



1,5h



2 Servings

This dish is traditionally served during Lunar New Year celebrations.

Resembling the head of the Chinese guardian lion, extra large pork meatballs brown in the oven before simmering in a flavorful braising liquid of Chinese five spice, tamari, and sugar. Steamed bok choy imitates the lion's mane, and a sweet and savory sauce generously coats it all in a delicious, sticky sheen. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 4 scallions
- 1 piece fresh ginger
- 2 (10 oz) pkgs ground pork
- 2 oz tamari soy sauce ³
- ¼ oz mushroom seasoning
- ½ oz toasted sesame oil ²
- ¼ oz Chinese five spice
- 1½ oz cornstarch
- 10 oz jasmine rice
- ½ lb baby bok choy

What you need

- sugar
- kosher salt
- 1 large egg ¹
- neutral oil

Tools

- microplane or grater
- rimmed baking sheet
- medium pot
- medium saucepan

Cooking tip

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Allergens

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

Nutrition per serving

Calories 660kcal, Fat 15g, Carbs 77g, Protein 37g



1. Make meatball mixture

Preheat broiler with a rack in the top position.

Trim **scallions**; cut 1 into 2-inch pieces, thinly slice remaining. Finely grate **2 teaspoons ginger**; thinly slice remaining. In a large bowl, combine **pork, sliced scallions, grated ginger, 1 tablespoon each tamari and mushroom seasoning, ½ tablespoon sesame oil, 2 teaspoons sugar, 1 teaspoon each five spice and salt, and 1 large egg**.



4. Braise meatballs

To pot with **scallions**, add **remaining tamari and mushroom seasoning and 1½ cups water**. Bring to a simmer; return **meatballs** to pot. Lower heat to maintain a gentle simmer; cover. Braise meatballs until tender, about 30 minutes, spooning sauce over meatballs occasionally.

Separate **bok choy** into individual leaves; rinse well to remove any grit.



2. Form meatballs

Set **1 teaspoon cornstarch** aside in a small bowl for step 5.

In a 2nd small bowl, whisk **remaining cornstarch** with **3 tablespoons water**; add to **meatball mixture**. Using a wooden spoon or hands, mix vigorously until stiffened, lightened in color, and somewhat sticky. Using wet hands, form into 6 large balls; transfer to an **oiled** rimmed baking sheet.



5. Cook rice

Meanwhile, in a medium saucepan, combine **rice** and **2 cups water**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

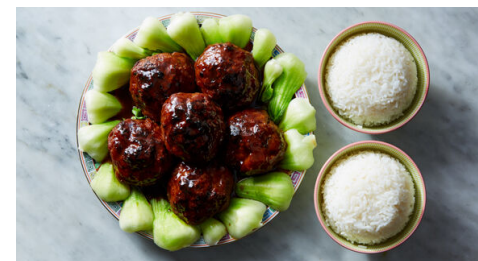
To reserved bowl of **cornstarch**, whisk in **1 tablespoon water** to make a **slurry**.



3. Broil meatballs

Broil **meatballs** until tops are browned, 8-10 minutes (watch closely).

Meanwhile, heat **2 tablespoons oil** in a medium pot over medium-high. Cook **scallion and ginger pieces** until lightly browned, 2-3 minutes. Add **½ teaspoon five spice** and **2 tablespoons sugar**. Cook, stirring often, until sugar is amber colored, 1-2 minutes.



6. Finish & serve

Scatter **bok choy** over **meatballs**, cover, and cook over high heat until bright green and tender, 2-3 minutes. Arrange bok choy and meatballs on a serving plate; discard **ginger and scallions**. Stir **cornstarch slurry** into **sauce**. Simmer over high heat until reduced by ⅓ and thick enough to coat the back of a spoon, 3-5 minutes. Spoon **sauce** over **meatballs**. Serve and enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
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