



## Thai Turkey Meatballs

with Coconut Rice & Lettuce Cups



20-30min



2 Servings

We've added depth and flavor to easy turkey meatballs with a sweet and spicy glaze featuring chili garlic sauce, a Southeast Asian chili sauce we can't get enough of. 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 (use 1 large clove)
- 1 oz fresh ginger (use half)
- ¼ oz fresh cilantro
- 1 lime
- coconut milk powder <sup>7,15</sup>
- 7 oz jasmine rice
- cornstarch (use 1¼ tsp)
- 10 oz pkg ground turkey
- 3 pkts chili garlic sauce <sup>17</sup>
- 5 oz Boston lettuce

## What you need

- kosher salt
- sugar
- neutral oil, such as vegetable

## Tools

- microplane or grater
- fine-mesh sieve
- 2 small saucepans
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 680kcal, Fat 15g, Carbs 98g, Proteins 36g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **1 large garlic clove** and **half of the ginger** (save rest for own use). Pick **cilantro leaves** and finely chop just the **stems**. Zest **lime**, then juice half of the lime; cut remaining half into wedges. In a measuring cup, combine **coconut milk powder** with **¾ cup warm tap water**; stir until smooth.



### 4. Make glaze

Add **remaining chili sauce** to the small saucepan with **lime zest-cornstarch mixture**. Add **¾ 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

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan along with **¾ cup of the coconut milk** (save any remaining for own use), **¾ cup water**, and **½ teaspoon salt** and bring to a boil. Reduce heat, cover, and cook over medium-low 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). Brush meatballs with some of the **glaze** (leave some unglazed for less heat, if desired) and broil until glaze is caramelized and meatballs are cooked through, 3 minutes more (watch closely, as broilers vary).



### 3. Form meatballs

In a medium bowl, combine **chopped ginger, garlic, cilantro stems, lime zest, 1¼ teaspoons cornstarch, and 1 teaspoon salt**. Transfer ⅓ of the mixture to a small saucepan; set aside. To the medium bowl, add **turkey, 1 teaspoon of the chili sauce** and a **pinch each salt and pepper** to bowl; 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!