

DINNERLY



Lemongrass Meatballs & Rice Noodles with Cucumber & Peanuts



30-40min



2 Servings

These aren't just any old beef meatballs. They're mixed with fragrant lemongrass spice, garlic, cilantro, and a touch of savory fish sauce—aka a true flavor bomb. Keep the rest of the plate simple with tender rice noodles, thinly sliced cucumber, and crunchy peanuts. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 2 (½ oz) fish sauce ¹
- 1 cucumber
- 1 oz salted peanuts ²
- ½ oz fresh cilantro
- 10 oz pkg grass-fed ground beef
- 2 (¼ oz) Thai lemongrass spice ^{3,4,5}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic
- sugar
- apple cider vinegar (or white wine vinegar)

TOOLS

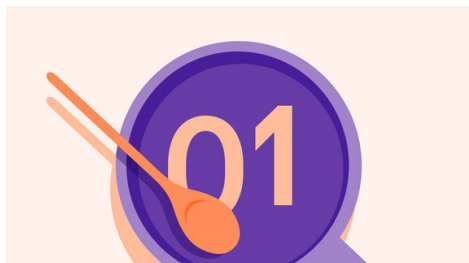
- large pot
- microplane or grater
- microwave
- medium nonstick skillet

ALLERGENS

Fish (1), Peanuts (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 27g, Carbs 91g, Protein 42g



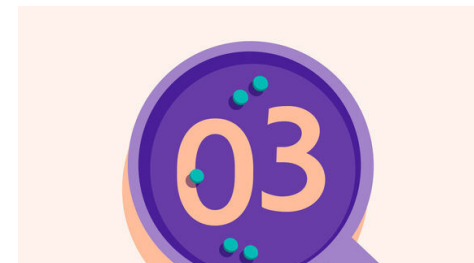
1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with ½ **teaspoon oil**. Set aside until step 5.



2. Make sauce

Finely grate 1 **large garlic clove** into a small bowl; add 2 **tablespoons each of sugar and water**. Microwave for 30 seconds; whisk until sugar is dissolved. Stir in 1½ **tablespoons fish sauce** and 2 **tablespoons vinegar**. Set aside until step 5.



3. Prep ingredients

Peel **cucumber** if desired; halve crosswise. Cut one half into thin matchsticks (save rest for own use).

Coarsely chop **peanuts**. Pick **cilantro leaves** from **stems**. Finely chop stems; reserve leaves for step 5.

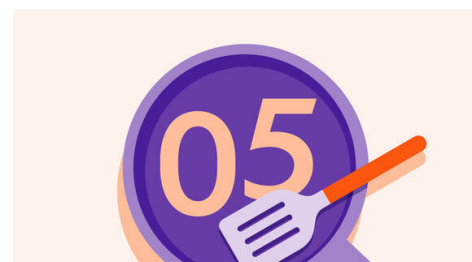
Finely grate 1 **more large garlic clove**.



4. Prep meatballs

In a medium bowl, mix to combine **beef, lemongrass spice, grated garlic, cilantro stems, remaining fish sauce, 2 teaspoons sugar, 1 teaspoon salt, and ½ teaspoon pepper**.

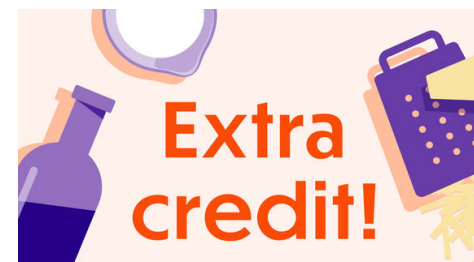
Divide mixture into 2 teaspoon-sized balls; press to form ½-inch thick patties.



5. Cook meatballs & serve

In a medium nonstick skillet, heat 1 **teaspoon oil** over medium-high until shimmering. Cook **meatballs** until browned and just cooked through, 2–3 minutes per side. Transfer to a plate.

Serve **noodles, cucumbers, peanuts, cilantro, and meatballs** with **sauce** drizzled over top. Mix well. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.