

# DINNERLY



## Sweet Chili Meatballs & Snow Peas with Quinoa



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these meatballs and snow peas over quinoa? Personally, we'd choose B. This dish requires absolutely no prepwork, so put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 3 oz white quinoa
- ½ lb pkg ready to heat beef meatballs <sup>1,2,4,5</sup>
- 4 oz snow peas
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce <sup>4</sup>
- ¼ oz pkt toasted sesame seeds <sup>3</sup>

### WHAT YOU NEED

- kosher salt
- neutral oil

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

Egg (1), Milk (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 630kcal, Fat 28g, Carbs 68g, Protein 27g



#### 1. QUINOA VARIATION

In a small saucepan, combine **quinoa**,  $\frac{3}{4}$  **cup water**, and  $\frac{1}{2}$  **teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Keep covered off heat until ready to serve.



#### 2. Brown meatballs

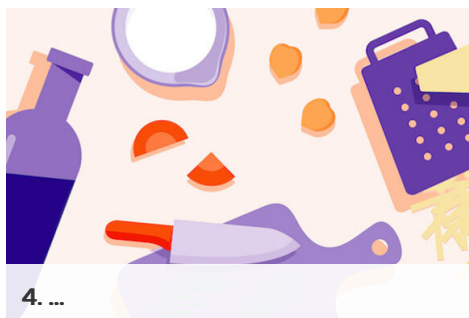
When quinoa is halfway done, heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned, 3–5 minutes.



#### 3. Build sauce & serve

To skillet with **meatballs**, stir in **snow peas**, **chili sauce**, **tamari**, and  $\frac{1}{4}$  **cup water**; cook, stirring, until sauce is thick and peas are just tender, 1–2 minutes more. Season to taste with **salt**. Fluff **quinoa** with a fork.

Serve **meatballs and snow peas** over **quinoa**. Garnish with **sesame seeds**. Enjoy!



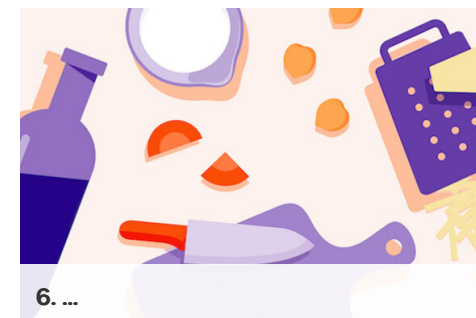
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!