

DINNERLY



Sweet Chili Meatballs & Snow Peas with Brown Rice



40min



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 rice? 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

- 5 oz brown rice
- ½ lb pkg ready to heat beef meatballs ^{1,2,4,5}
- 4 oz snow peas
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ⁴
- ¼ oz pkt toasted sesame seeds ³

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 720kcal, Fat 27g, Carbs 95g, Protein 26g



1. BROWN RICE VARIATION

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



2. Brown meatballs

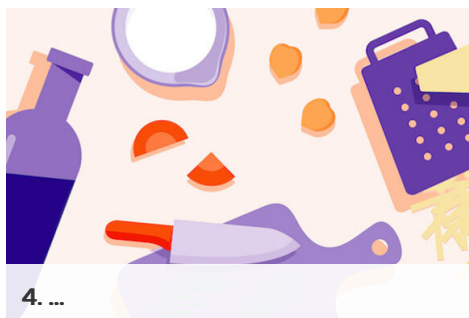
When rice is halfway done, heat 2 **teaspoons oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned, 3–5 minutes.



3. Build sauce & serve

To skillet with **meatballs**, stir in **snow peas**, **chili sauce**, **tamari**, and ¼ cup **water**; cook, stirring, until sauce is thick and peas are just tender, 1–2 minutes more. Season to taste with **salt**. Fluff **rice** with a fork.

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



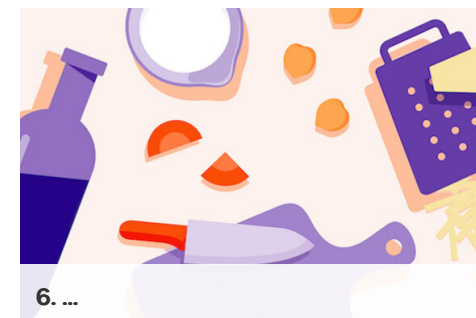
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!