



Asian Beef Meatball Lettuce Wraps

with Stir-Fried Bell Pepper & Snow Peas



20-30min



2 Servings

Thai sweet chili sauce is beloved for its sticky, spicy, tangy heat. A popular condiment in Thailand and many South Asian countries, it's made from a sweetened puree of red chile peppers, rice wine vinegar, and garlic. Here, it's mixed with savory tamari to create a sauce that coats meatballs, bell peppers, and snow peas. Crisp lettuce leaves serve as wraps in this refreshing, fork-free meal.

What we send

- 1 oz fresh ginger
- garlic (use 1 large clove)
- 1 bell pepper
- 2 oz snow peas
- 1 bunch scallions (use $\frac{2}{3}$)
- 10 oz ground beef
- 1 oz panko (use $\frac{1}{4}$ cup) ^{1,6}
- 2 ($\frac{1}{2}$ oz) tamari in fish-shaped pods ⁶
- 3 oz Thai sweet chili sauce
- 1 head green leaf lettuce

What you need

- 1 large egg ³
- kosher salt & ground pepper
- neutral oil

Tools

- rimmed baking sheet
- medium skillet

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

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 28g, Carbs 42g, Proteins 36g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Coarsely chop **1½ tablespoons ginger** and **1½ teaspoons garlic**. Halve **pepper**, discard stem and seeds, cut peppers lengthwise into very thin strips, and cut strips in half crosswise. Thinly slice **snow peas** lengthwise. Trim **$\frac{2}{3}$ of the scallions**, then thinly slice (save rest for own use).



4. Make sauce

Meanwhile, in a measuring cup, stir to combine **all of the tamari**, **Thai sweet chili sauce**, and **2 tablespoons water**.



2. Prep meatballs

On a cutting board, combine **chopped ginger and garlic**; chop together until fine. Transfer $\frac{3}{4}$ of the ginger-garlic mixture to a medium bowl, then add **beef**, **$\frac{1}{4}$ cup of the panko**, **$\frac{1}{4}$ cup of the sliced scallions**, **1 large egg**, and **$\frac{1}{4}$ teaspoon salt**, kneading to combine. Form into **12 meatballs** and transfer to a lightly **oiled** rimmed baking sheet.



5. Stir-fry vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and cook, stirring, until tender and lightly browned in spots, 4-5 minutes. Add **snow peas**, **remaining ginger-garlic mixture**, and **half of the remaining scallions**. Cook, stirring, until fragrant, about 1 minute.



3. Broil meatballs

Broil **meatballs** on top oven rack until browned and cooked through, about 10 minutes (watch closely as broilers vary).



6. Finish stir-fry & serve

Add **sauce** to skillet and bring to a boil over high heat. Add **meatballs** and simmer, turning to coat in sauce, until just heated through and coated in sauce, about 1 minute. Separate **lettuce leaves**; wash and dry well. Serve **meatballs and vegetables** in **lettuce wraps**. Garnish with **remaining scallions**. Enjoy!