

DINNERLY



Gingerly Pork Meatball Soup with Orzo & Baby Spinach



30-40min



2 Servings

When it comes to flavor, ground pork is in a league of its own—these meatballs need nothing more than fresh ginger and sesame oil (plus salt and pepper, of course!) to make you forget all about ground beef and tomato sauce. Our greatest shortcut of all? Broiling instead of browning in a pan. No need to poke, prod, and flip on the stove. They'll brown perfectly and be the stars of this warming soup. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger
- 10 oz pkg ground pork
- toasted sesame oil (use 1 Tbsp) ¹¹
- 3 oz orzo ¹
- 1 pkt miso sauce ^{1,4,6}
- 3 oz baby spinach

WHAT YOU NEED

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

TOOLS

- medium saucepan
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 480kcal, Fat 15g, Carbs 42g, Proteins 39g



1. Make meatballs

Preheat broiler with top rack 6 inches from heat source. Bring a medium saucepan of **salted water** to a boil. Peel and finely grate **ginger** (about 1 tablespoon). In a medium bowl, combine **ground pork**, **1 tablespoon neutral oil**, **1 teaspoon each of the grated ginger and sesame oil**, **1 large egg yolk**, **½ teaspoon salt**, and **¼ teaspoon pepper**. Use your hands to gently knead to combine.



2. Broil meatballs

Shape **pork mixture** into 8 meatballs (about 2 tablespoons each) and transfer to a rimmed baking sheet. Season with **a pinch each of salt and pepper** and drizzle with **1 teaspoon sesame oil**. Broil on top oven rack until lightly browned and cooked to 160°F internally, about 5 minutes (watch closely as broilers vary).



3. Cook orzo

While **meatballs** broil, add **orzo** to boiling water. Cook, stirring occasionally, until al dente, 8-10 minutes. Drain well and set aside until step 5.



4. Simmer broth

Combine **miso sauce** with **3 cups water** in same saucepan. Add **2 teaspoons grated ginger** and **½ teaspoon salt**. Cover and bring to a simmer over medium heat.



5. Finish soup & serve

Using a spoon, transfer **meatballs and any resting juices** to **miso broth**. Add **spinach** and **cooked orzo**. Simmer, stirring occasionally, until spinach is wilted, about 2 minutes. Season to taste with **salt** and **pepper**. Drizzle **any remaining sesame oil** on top before serving, if desired. Enjoy!



6. Make it ahead!

Get some time back during the evening rush by making the meatballs ahead of time. Hold them in a tightly sealed container in the fridge until you're ready to cook.