



Thai Turkey Meatball Lettuce Cups

with Coconut Rice



20-30min



2 Servings

We've added depth and flavor to easy turkey meatballs with a sweet and spicy glaze featuring zesty chili sauce, lime juice, and a touch of sugar. And as we all know, a meal you can eat with your hands is the best kind of meal! Enjoy assembling your own lettuce cups with coconut-infused rice.

What we send

- garlic
- 1 oz fresh ginger (use half)
- ½ oz fresh cilantro
- 1 lime
- ¾ oz pkt coconut milk powder ^{7,15}
- 5 oz jasmine rice
- ¼ oz cornstarch
- 10 oz ground turkey
- 3 pkts chili sauce
- 5 oz Boston lettuce

What you need

- kosher salt
- neutral oil
- sugar

Tools

- microplane or grater
- 2 small saucepans
- rimmed baking sheet

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

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 14g, Carbs 77g, Proteins 36g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Finely chop **1 large garlic clove** and **half of the ginger**. Pick **cilantro leaves**, leaving them whole; finely chop **stems**. Zest **lime**, then squeeze **juice from half of the lime** into a bowl; cut remaining half into wedges. In a measuring cup, combine **coconut milk powder** with **1¼ cups warm tap water**; stir until smooth.



4. Make glaze

Add **remaining chili sauce** to the small saucepan with **lime zest-cornstarch mixture**. Add **½ cup water** and **1½ tablespoons sugar** and bring to a boil. Simmer until thickened and glossy, about 2 minutes. Transfer to a small heatproof bowl and stir in **lime juice**.



2. Make rice

In a small saucepan, combine **rice**, **coconut milk**, and **½ teaspoon salt**; bring to a boil. Reduce heat to medium-low, cover, and cook until liquid is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



5. Broil meatballs

Lightly season **meatballs** with **salt**. Broil on top oven rack until just firm and lightly browned, 5-6 minutes (watch closely as broilers vary). Brush meatballs with some of the **glaze** (leave some unglazed for less heat, if desired). Continue broiling until glaze is caramelized and meatballs are cooked through, about 3 minutes more (watch closely).



3. Form meatballs

In a medium bowl, combine **chopped ginger and garlic**, **cilantro stems**, **lime zest**, **1 tablespoon cornstarch**, and **1 teaspoon salt**. Transfer ⅓ of the mixture to a second small saucepan; set aside. To the medium bowl, add **turkey**, **1 teaspoon chili sauce** and **a pinch each of salt and pepper**; mix to combine. Form into **10 meatballs**, and transfer to an **oiled** rimmed baking sheet.



6. Finish & serve

Separate **lettuce leaves** and arrange on a platter. Fluff **rice** with a fork and transfer to a serving bowl. Transfer **meatballs** to a platter. Build your own **lettuce wraps** with **rice**, **meatballs**, **cilantro leaves**, and **glaze** for spooning on top. Serve with **lime wedges** for squeezing over. Enjoy!