

DINNERLY



20-Min: Sticky Vietnamese Meatballs with Tomato Rice & Cilantro



ca. 20min



2 Servings

Is it too good to be true? Hoisin-glazed meatballs over juicy tomato rice, ready in under 20 minutes? Here at Dinnerly, we're in the business of turning dreams into reality. Want to know how we did it? Our pre-made, ready-to-heat meatballs! We cut corners on the prep, but not on the flavor. We've got you covered!

WHAT WE SEND

- 5 oz pkg jasmine rice
- 2 plum tomatoes
- garlic
- ½ lb pkg beef meatballs ^{1,3,7}
- 1 pkt hoisin sauce ^{1,6,11}
- 1 lime
- ¼ oz fresh cilantro

WHAT YOU NEED

- kosher salt
- white wine vinegar (or red wine vinegar) ¹⁷
- neutral oil
- sugar

TOOLS

- medium saucepan
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 24g, Carbs 84g, Proteins 27g



1. Cook rice

Preheat broiler with a rack in the upper third.

In a medium saucepan, add **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until step 5.



2. Prep tomato rice

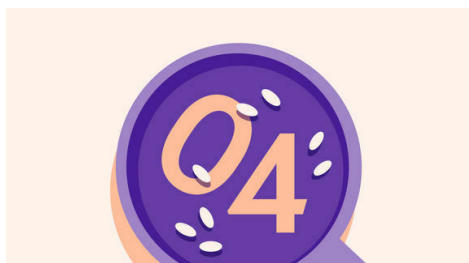
While **rice** cooks, cut **tomatoes** into ½-inch cubes. Finely chop **2 teaspoons garlic**.

In a medium bowl, stir to combine **tomatoes**, **half of the chopped garlic**, **2 teaspoons vinegar**, **1 teaspoon oil**, and **a pinch each of salt and sugar**; reserve for step 5.



3. Broil meatballs

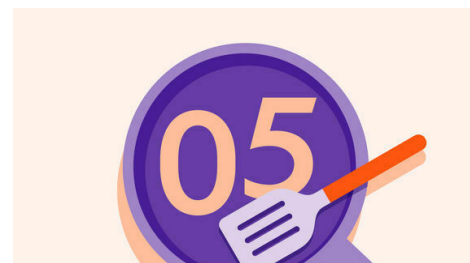
Spread out **meatballs** on a rimmed baking sheet. Broil on upper oven rack, shaking sheet occasionally, until browned, about 7 minutes (watch closely as broilers vary).



4. Finish meatballs

In a second medium bowl, stir to combine **hoisin**, **remaining chopped garlic**, **juice from half a lime**, **1 teaspoon oil**, and **a pinch of salt**.

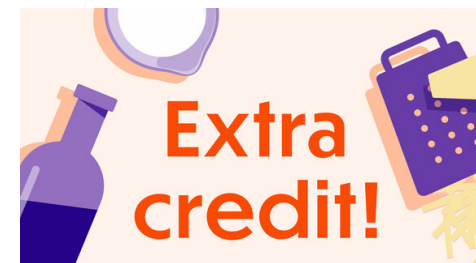
Pour **sauce** over **meatballs** directly on baking sheet. Broil until deeply browned, 1–2 minutes more (watch closely).



5. Finish & serve

Cut **remaining lime** into wedges. Fluff **rice** and stir in **reserved tomatoes**. Pick **cilantro leaves** from stems; discard stems.

Serve **sticky Vietnamese meatballs** over **tomato rice**. Garnish with **cilantro leaves** and serve with **lime wedges** alongside for squeezing over top. Enjoy!



6. Turn up the heat

Here at Dinnerly, we like our food with a bit of a kick. Can you relate? Drizzle some Sriracha over top before serving!