



Asian Beef Meatballs

in Lettuce Wraps



20-30min



4 Servings

Sweet Thai chili sauce, loved for its subtle sweet heat, is a popular condiment in Thailand and other South Asian countries. It is made from puréed red chile peppers, rice wine vinegar, garlic, and then sweetened to create tangy, sweet and spicy sauce.

What we send

- garlic
- scallions
- grass-fed ground beef
- fresh ginger
- red bell pepper
- green leaf lettuce
- snow peas
- Thai sweet chili sauce

What you need

- 1 large egg ³
- kosher salt & ground pepper

Tools

- large skillet
- 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

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

Nutrition per serving

Energy 510.0kcal, Fat 23.0g, Proteins 33.0g, Carbs 40.0g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Peel and finely chop **about 3 tablespoons ginger**. Peel and finely chop **1 tablespoon garlic**. Halve **peppers**, and remove stem, core and seeds. Cut peppers, lengthwise, into very thin strips, then cut strips in half crosswise. Thinly slice **snow peas** lengthwise. Trim ends from **scallions**, then thinly slice.



4. Make sauce

Meanwhile, in a measuring cup, combine **tamari**, **all of the Thai sweet chili sauce**, and **¼ cup water**.



2. Prep meatballs

On a cutting board, combine **chopped ginger and garlic** and chop together until fine. Transfer $\frac{3}{4}$ of the ginger-garlic mixture to a medium bowl. Add **beef, panko, 1 large egg, ½ cup sliced scallions**, and **½ teaspoon salt** and stir to combine. Form into 20 equal meatballs and transfer to an **oiled** rimmed baking sheet.



5. Stir-fry vegetables

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



3. Broil meatballs

Broil **meatballs** until browned and cooked through, 10-12 minutes (watch closely as broilers vary).



6. Finish stir-fry & serve

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