



DINNERLY



Gingery Pork Meatball Soup with Orzo & Baby Kale

 30-40min  4 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 s...

WHAT WE SEND

- fresh ginger
- ground pork
- toasted sesame oil ¹¹
- baby kale

WHAT YOU NEED

- 1 large egg
- coarse kosher salt
- freshly ground pepper

TOOLS

- colander
- large saucepan
- rimmed baking sheet

ALLERGENS

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 677.0kcal, Fat 42.0g, Proteins 28.5g, Carbs 47.5g



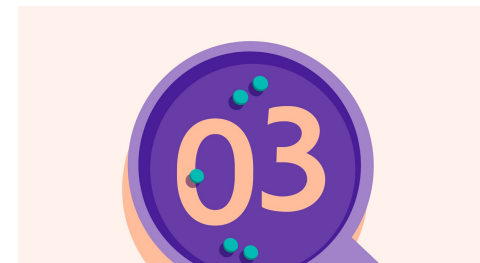
1. Make meatballs

Preheat broiler with top rack 6 inches from heat source. Bring medium pot of **salted water** to a boil. Peel and finely grate **ginger** (about 2 Tbsp). In a medium bowl, combine **ground pork**, **2 tablespoons neutral oil**, **2 teaspoons ginger**, **2 teaspoons sesame oil**, **1 large egg**, **1 teaspoon salt**, and **½ teaspoon pepper**. Use your hands to gently knead until mixed.



2. Broil meatballs

Shape **pork mixture** into 16 meatballs, about 2 tablespoons each, then transfer to a rimmed baking sheet. Season with a **pinch each salt and pepper**, and drizzle with **2 teaspoons sesame oil**. Broil until lightly browned and cooked through, about 5 minutes (watch closely as broilers vary).



3. Cook orzo

Meanwhile add **orzo** to boiling water and cook, stirring, until al dente, about 10 minutes. Drain well.



4. Simmer broth

In a large saucepan, whisk **miso** with **6 cups water**. Add **4 teaspoons grated ginger** and **1 teaspoon salt**. Cover and bring to a simmer over medium heat.



5. Finish soup & serve

Using a spoon, transfer **meatballs and juices** to the **warm miso broth**. Roughly chop **baby kale**; add to **miso broth** along with **orzo**. Simmer until **kale** is wilted, about 2 minutes. Season **soup** to taste with **salt and pepper**. Drizzle with **remaining sesame oil** before serving. 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.