





Sambal Turkey Meatballs

with Coconut Rice and Lettuce Leaves

 20-30min  2 Servings

We've added depth and flavor to easy turkey meatballs with a sweet and spicy glaze featuring sambal oelek, a Southeast Asian chili sauce we can't get enough of. 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, and plenty of that extra sambal sauce. Cook, relax, and enjoy!

What we send

- garlic
- Boston lettuce
- lime
- ground turkey
- fresh ginger
- cornstarch
- fresh cilantro
- sambal oelek ¹⁷
- jasmine rice
- unsweetened coconut milk

What you need

- coarse salt
- sugar

Tools

- fine-mesh sieve
- 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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 813kcal, Fat 24g, Carbs 100g, Proteins 42g



1. Prep ingredients

Peel and finely chop **1 large garlic clove** and **half of the ginger** (save rest for own use). Pick **cilantro leaves** and finely chop **stems**. Zest **lime**. Juice **half of the lime** and cut **other half** into wedges. Open **coconut milk** and stir well to combine.



4. Make glaze

Add **remaining chili sauce** to the small saucepan with **lime zest-cornstarch mixture**. Add **1/3 cup water** and **1 1/2 tablespoons sugar** and bring to a boil. Simmer until thickened and glossy, about 2 minutes. Transfer to a small bowl and stir in **lime juice**.



2. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan along with **2/3 cup coconut milk** (save any remaining for own use), **3/4 cup water**, and **1/2 teaspoon salt** and bring to a boil. Reduce heat, cover, and cook over medium-low until liquid is absorbed and rice is tender, about 17 minutes. Keep covered until ready to use.



5. Broil meatballs

Preheat broiler with top rack 6-inches from heat source. Broil **meatballs** until just firm and lightly browned, 5-6 minutes (watch closely). Brush meatballs with some of the **glaze** (leave some unglazed for less spice) and broil until glaze is caramelized and meatballs are cooked through, 3 minutes more (watch closely).



3. Form meatballs

In a medium bowl, mix **ginger, garlic, cilantro stems, lime zest, all of the cornstarch**, and **1 teaspoon salt**. Transfer **1/3 of mixture** to small saucepan; set aside. Add **turkey, 1 teaspoon chili sauce** and **a pinch each salt and pepper** to bowl with **ginger-cilantro mix**. Mix together. Form **10 meatballs**. Transfer to an **oiled** baking sheet. Season lightl...



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!