





## Sambal Turkey Meatballs

with Coconut Rice and Lettuce Leaves

 20-30min  4 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

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

## What you need

- coarse salt
- sugar

## Tools

- fine-mesh sieve
- rimmed baking sheet
- small saucepan

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 543kcal, Fat 18g, Carbs 53g, Proteins 38g



### 1. Prep ingredients

Peel and finely chop **ginger** and **2 large garlic cloves**. 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 **½ cup water** and **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 **⅔ cup coconut milk** (save any remaining for own use), **¾ cup water**, and **½ teaspoon salt** and bring to a boil. Reduce heat to low and cover. Cook, covered, until liquid is absorbed and **rice** is tender, about 17 minutes.



### 5. Broil meatballs

Preheat broiler with rack 6-inches from heat source. Broil the **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, 1½ tablespoons cornstarch**, and **2 teaspoons salt**. Transfer **⅓ of mixture** to small saucepan; set aside. Add **turkey, 2 teaspoons chili sauce** and a **pinch each salt and pepper** to bowl with **ginger-cilantro mix**. Mix together. Form **20 meatballs**. Transfer to **oiled** baking sheet. Season lig...



### 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 over the top. Serve with **lime wedges** for squeezing over. Enjoy!