

DINNERLY



Pork Shumai Meatballs with Green Beans & Sushi Rice



20-30min



2 Servings

We're giving you the best part of pork shumai dumplings, but without the hard work of actually having to make dumplings. Tender shumai-style pork meatballs are seasoned with garlic and ginger and served on a bed of sticky sushi rice along with quickly stir-fried green beans. The whole dish is finished with a savory—and slightly spicy—sauce that we're pretty sure will give you all the right take...

WHAT WE SEND

- sushi rice
- garlic
- fresh ginger
- ground pork
- green beans
- sambal oelek ¹⁷

WHAT YOU NEED

- 1 large egg yolk ³
- all-purpose flour ¹
- kosher salt
- sugar

TOOLS

- fine-mesh sieve
- medium skillet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 744kcal, Fat 39g, Carbs 73g, Proteins 25g



1. Prep ingredients

Peel and finely chop **half of the ginger** (save rest for own use) and **1 large garlic clove**. Trim stem ends from **green beans**, then cut or snap in half crosswise. Separate **1 large egg**; keep the **yolk** for step 3 (save the white for another use).



2. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Heat **2 teaspoons oil** in a small saucepan over medium. Add **half of the chopped garlic**; cook until softened, about 1 minute. Add **rice, 1¼ cups water**, and **1 teaspoon salt**. Bring to a boil. Cover; cook over low for 15 minutes or until rice is tender. Let sit for 5 minutes. Fluff with a fork.



3. Prep meatballs & sauce

Meanwhile, in a medium bowl, combine **pork, egg yolk, remaining garlic, half of the ginger, 1 teaspoon oil**, and **¼ teaspoon salt**. Gently knead mixture with your hands to combine, then shape into **6 meatballs** (about **2 tablespoons** each). In a small bowl, whisk **all of the tamari and sambal oelek, ¼ cup water, 1 tablespoon sugar**, and **1 teaspoon flour** unt...



4. Cook green beans

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **green beans, remaining ginger**, and **a pinch of salt**. Cook, stirring frequently, until crisp-tender, 2–4 minutes. Add **1 tablespoon water**, cover, and cook until **beans** are tender, 1–2 minutes more. Transfer to a bowl.



5. Finish & serve

Add **2 teaspoons oil** and **meatballs** to same skillet over medium-high; cook until browned all over, 6–7 minutes. Carefully pour off accumulated fat. Add **tamari mixture** and **green beans** to skillet; cook until green beans are warm, about 30 seconds, scraping browned bits from bottom. Spoon **rice** into bowls and top with **meatballs, green beans**, and **sauce**. Enjoy!



6. Spice it up!

This dish is already slightly spicy, thanks to the sambal oelek. But, you can take it to the next level of spice with any sriracha, sambal, or other hot sauce you have on hand.