

# DINNERLY



## Pork Shumai Meatballs with Green Beans & Sushi Rice



30-40min



4 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
- sambal oelek <sup>17</sup>
- green beans
- ground pork
- fresh ginger

## WHAT YOU NEED

- 1 large egg yolk <sup>3</sup>
- all-purpose flour <sup>1</sup>
- 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 670kcal, Fat 39g, Carbs 57g, Proteins 24g



### 1. Prep ingredients

Peel and finely chop **ginger** and **2 large garlic cloves**. Trim stem ends from **green beans**, then cut or snap in half crosswise.



### 2. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Heat **1 tablespoon oil** in a medium saucepan over medium. Add **half of the garlic**; cook until softened, about 1 minute. Add **rice, 2 cups water**, and **1½ teaspoons 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 large bowl, combine **pork, 1 large egg, remaining garlic, half of the ginger, 2 teaspoons oil**, and **½ teaspoon salt**. Gently knead with your hands to combine; shape into **12 meatballs** (about **2 tablespoons each**). In a small bowl, whisk **all of the tamari and sambal oelek, ½ cup water, 2 tablespoons sugar**, and **2 teaspoons flour** until smoo...



### 4. Cook green beans

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **green beans, remaining ginger**, and **a pinch of salt**. Cook, stirring frequently, until crisp-tender, 3–5 minutes. Add **2 tablespoons water**, cover, and cook until beans are tender, about 2 minutes more. Transfer to a bowl.



### 5. Finish & serve

Add **1 tablespoon oil** and **meatballs** to same skillet over medium-high heat; cook until browned all over, 6–8 minutes. Carefully pour off accumulated fat. Add **tamari mixture** and **green beans** to skillet; cook 30 seconds, scraping browned bits from the 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.