



SPICY

Mexican Chipotle Meatballs

with Cilantro Rice & Sour Cream



30-40min



4 Servings

Albóndigas are Spanish meatballs, hugely popular in Spain, Mexico, Latin, and South American countries. The meatballs are usually cocktail sized and made from ground meat and breadcrumbs—seasoning varies from country to country, but are often eaten on their own, in a stew or soup. In our Mexican inspired albóndigas, we simmer grass-fed beef meatballs in a fiery chipotle sauce, channeling the fl...

What we send

- cilantro
- canned tomato sauce
- scallions
- poblano pepper
- grass-fed ground beef
- basmati rice

What you need

- 1 large egg³
- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- large pot
- medium 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

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

Nutrition per serving

Calories 950kcal, Fat 47g, Carbs 81g, Proteins 46g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to medium saucepan along with **2 cups water** and **a pinch of salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Brown meatballs

Heat **2 tablespoons oil** in a large pot over medium-high. Add **meatballs** and cook, turning once or twice, until browned and nearly cooked through, about 7 minutes. Transfer meatballs to a plate. Drain off **all but 2 tablespoons oil** from pot. Add **poblanos, remaining scallions**, and **½ teaspoon salt** to pot; cook, until softened and browned in spots, about 5 minutes.



2. Prep ingredients

Trim ends from **scallions** and thinly slice. Halve **poblanos**, remove stems, cores, and seeds, then thinly slice crosswise. Pick **a few cilantro leaves** and reserve for step 6; finely chop **remaining cilantro leaves and stems**. Finely chop **chipotle in adobo**, if necessary.



5. Cook sauce

To the pot with **veggies**, stir in **tomato sauce**, **1¼ cups water**, **½-1 teaspoon of the chipotle** (depending on heat preference), and **half of the remaining chopped cilantro**, and bring to a boil. Add **meatballs** to pot, reduce heat to medium, partially cover, and simmer until liquid has reduced slightly, about 10 minutes; season to taste with **salt** and **pepper**.



3. Form meatballs

In a large bowl, combine **ground beef**, **panko**, **¼ cup of the sliced scallions**, **2 tablespoons of the chopped cilantro**, **½-1 teaspoon of the chipotle** (depending on heat preference), **2 large eggs**, **1 teaspoon salt**, and **a few grinds pepper**. Form mixture into 20 meatballs.



6. Finish rice & serve

Fluff **rice** with a fork; stir in **remaining chopped cilantro** and **2 teaspoons oil**. Serve **rice** topped with **meatballs** and **sauce** and a dollop of **sour cream**. Garnish with **reserved whole cilantro leaves**. Enjoy!