



## Thai Red Curry Pork Meatballs

with Crispy Broccoli & Rice



30-40min



4 Servings

This curry paste is a Thai blend of lemongrass, fresh chiles, garlic, shallots, lime leaves, and other herbs and spices. We simmer pork meatballs in the coconut-red curry sauce, infusing them with all of those flavors. The meatballs are served over fragrant jasmine rice and Chinese broccoli—perfect for soaking up the curry. Cook, relax, and enjoy!

## What we send

- lime
- fresh ginger
- garlic
- ground pork
- jasmine rice
- fresh cilantro
- Chinese broccoli

## What you need

- kosher salt & ground pepper
- sugar

## 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 750.0kcal, Fat 35.0g, Proteins 39.0g, Carbs 71.0g



### 1. Cook broccoli

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a medium saucepan with **2 cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm. In a small bowl, whisk **coconut milk powder, 2 teaspoons sugar**, and **⅔ cup warm water**.



### 4. Brown meatballs

In a large bowl, combine **pork, cilantro stems, ⅔ of ginger-garlic mixture**, and **1 teaspoon salt**. Roll into **20 meatballs**; season with **salt** and **pepper**. Heat **2 tablespoons oil** in pot over medium-high. Add meatballs and cook, turning once or twice, until browned all over, 7-8 minutes. Use a slotted spoon to transfer meatballs to a plate. Pour off fat from pot.



### 2. Prep ingredients

Finely chop **cilantro stems**, keeping **leaves whole**. Peel and finely chop **ginger** and **2 teaspoons garlic**. Combine chopped ginger and garlic on a cutting board and chop together until very fine. Use a vegetable peeler to remove 8 (2-inch long) strips of zest from **lime**. Cut lime into wedges.



### 5. Start curry

Add **curry paste** and **remaining garlic-ginger mixture** to same pot and cook until fragrant, 1-2 minutes. Add **coconut milk, lime zest strips**, and **1¼ cups water** and bring to a boil. Return **meatballs** to pot and simmer, partially covered, until tender and cooked through, and the sauce is slightly reduced, 15-20 minutes.



### 3. Cook broccoli

Trim ends from **Chinese broccoli** and cut crosswise into ½-inch pieces. Heat **1 tablespoon oil** in a large pot over medium-high. Add broccoli; season with **salt** and **pepper**, and stir-fry until crisp-tender, about 6 minutes. Transfer to a plate, cover to keep warm.



### 6. Finish & serve

Fluff **rice** with a fork and spoon into bowls. Season **curry** to taste with **salt** and pick out the **lime zest strips**. Spoon **curry** over **rice**, and garnish with **cilantro leaves** and **lime wedges** for squeezing over. Serve **Chinese broccoli** alongside. Enjoy!