

Pork Meatballs in Butter Lettuce Cups

with Soy Dipping Sauce & Sticky Rice

For this refreshing dish, we're taking inspiration from Southeast Asian cuisines. Our pork meatballs are packed with warm, citrusy flavors, like those of coriander and lemongrass. We're coating the meatballs in a little tangy-sweet soy sauce (the rest of the sauce is for dipping) and serving them in crisp lettuce cups. Butter lettuce is perfect for the job: its leaves are not only buttery-smooth, but also uniquely sturdy, perfect for holding the meatballs and deliciously sticky rice. As a special touch, we're also adding delicately crunchy pea shoots.



Ingredients

10 Ounces Ground Pork

$\frac{3}{4}$ Cup Sushi Rice

2 Scallions

1 Head Butter Lettuce

1 Red Onion

1 Ounce Pea Shoots

1 Large Bunch Mint

Knick Knacks

$\frac{1}{4}$ Cup Panko Breadcrumbs

$\frac{1}{4}$ Cup Rice Vinegar

$\frac{1}{4}$ Cup Soy Glaze

2 Teaspoons Pork Meatball Spice Blend

(White Sesame Seeds, Garlic Powder, Ginger Powder, Ground Coriander & Lemongrass Powder)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min



1



Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and $\frac{3}{4}$ **cup of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 11 to 13 minutes, or until the liquid has been absorbed and the rice is tender. Remove from heat and fluff with a fork. Set aside in a warm place.

2



Prepare the ingredients & make the sauce:

While the rice cooks, wash and dry the fresh produce. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Cut off and discard the root end of the lettuce; separate the leaves. Pick the mint leaves off the stems; discard the stems. Peel and halve the onion; small dice 1 half and thinly slice the remaining half. Place the sliced onion in a small bowl with **half the vinegar**. To make the sauce, in a separate small bowl, combine the **soy glaze** and **remaining vinegar**; season with salt and pepper to taste.

3



Cook the aromatics:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the **diced onion**, **white bottoms of the scallions** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Remove from heat and transfer to a medium bowl. Wipe out the pan.

4



Form the meatballs:

Add the **ground pork** and **breadcrumbs** to the bowl of **cooked aromatics**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into 16 equal-sized meatballs.

5



Cook the meatballs:

In the pan used to cook the aromatics, heat 2 teaspoons of oil on medium-high until hot. Add the **meatballs** and cook, turning occasionally, 4 to 6 minutes, or until evenly browned and cooked through. Add $\frac{1}{4}$ **of the sauce** and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, occasionally spooning the sauce over the meatballs, 2 to 3 minutes, or until the sauce is slightly reduced in volume and the meatballs are thoroughly coated. Remove from heat.

6



Plate your dish:

Place a few of the **lettuce leaves** on 2 plates. Divide the **cooked rice**, **pea shoots** and **cooked meatballs** between the leaves. Top with the **marinated onion**. Serve with the **remaining sauce** on the side. Garnish with the **green tops of the scallions** and **mint**. Enjoy!