

# Spicy Thai Red Curry Meatballs

with Jasmine Rice & Yu Choy

**PREP TIME:** 10 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 2

Tonight, we're elevating chicken meatballs with a sauce inspired by deliciously spicy Thai curries. Our sauce gets its potent heat from red curry paste, while coconut milk gives it a cooling, silky quality. For more delicate flavor, we're adding yu choy, a Chinese leafy green with crisp stems. On the side, simple jasmine rice mellows out the bold flavors of the dish.



## BLUE APRON WINE PAIRING:

Le P'tit Paysan Riesling, 2016

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## Ingredients



10 oz  
GROUND  
CHICKEN



1/2 cup  
JASMINE RICE



1 3/4 cups  
LIGHT COCONUT  
MILK



3 cloves  
GARLIC



1 bunch  
YU CHOY



1  
LIME



1 bunch  
CILANTRO

## KNICK KNACKS:



1 1-inch piece  
GINGER



1 Tbsp  
RED CURRY PASTE



1/3 cup  
PANKO  
BREADCRUMBS



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### 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and finely chop the garlic.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the root ends of the yu choy; roughly chop the leaves and stems.
- ☐ Quarter the lime.
- ☐ Pick the cilantro leaves off the stems; discard the stems.

### 2 Cook the rice:

- ☐ In a small pot, combine the **rice**, a **big pinch of salt** and **1 cup of water**. Heat to boiling on high.
- ☐ Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.

### 3 Form the meatballs:

- ☐ While the rice cooks, in a large bowl, combine the **ground chicken**, **breadcrumbs**, **half the garlic** and **half the ginger**. Drizzle with olive oil and season with salt and pepper. Gently mix to combine.
- ☐ Using your hands, form the mixture into 10 to 12 equal-sized meatballs. Transfer to a plate.

### 4 Brown the meatballs:

- ☐ While the rice continues to cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **meatballs** and cook 2 to 3 minutes per side, or until browned.

### 5 Make the sauce & finish the meatballs:

- ☐ Add the **remaining garlic** and **remaining ginger** to the pan; cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **yu choy**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the yu choy leaves are slightly wilted.
- ☐ Add the **coconut milk** (shaking the can just before opening), **the juice of 2 lime wedges** and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally and spooning the sauce over the meatballs, 6 to 7 minutes, or until the sauce is slightly thickened and the meatballs are cooked through. Turn off the heat. Season with salt and pepper to taste.

### 6 Plate your dish:

- ☐ Divide the **cooked rice** and **finished meatballs and sauce** between 2 dishes. Garnish with the **cilantro**. Serve with the **remaining lime wedges** on the side. Enjoy!

