

Ginger Turkey Meatballs

with Tomato-Coconut Curry & Brown Rice

2 SERVINGS

20-30 MINS

 Blue Apron

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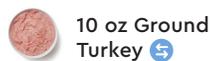
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients



10 oz Ground Turkey 

SWAPPED FOR:



10 oz Ground Pork 



1 piece Ginger



3 Tbsp Roasted Cashews



1 Tbsp Rice Vinegar



1/2 cup Brown Rice



6 oz Carrots



2 Tbsp Tomato Achaar



1/4 cup Panko Breadcrumbs



2 tsps Vadouvan Curry Powder



1 Bell Pepper



2 Scallions



2 Tbsp Tomato Paste



1 13.5-oz can Light Coconut Milk

Cook along on the app



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*Ingredients may be replaced and quantities may vary.

1 Cook the rice

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **rice** and cook, uncovered, 17 to 19 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Cover to keep warm.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **cashews**.



3 Brown the meatballs & vegetables

- In a bowl, combine the **turkey**, **curry powder**, **chopped ginger**, and **breadcrumbs**. Season with salt and pepper; gently mix to combine.
- Shape the mixture into 10 tightly packed meatballs.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium until hot.



Step 3 continued:

- Add the **meatballs**. Cook, stirring occasionally, 4 to 6 minutes, or until browned on all sides.
- Add the **sliced carrots, sliced pepper, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned.

↩ CUSTOMIZED STEP 3 *If you chose Ground Pork*

- Follow the directions in Step 3, using the **ground pork** (instead of turkey).

4 Make the curry & serve your dish

- Add the **tomato paste** and **tomato achaar** to the pan. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **coconut milk** (carefully, as the liquid may splatter); season with salt and pepper. Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to medium-high. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are tender and the meatballs are cooked through.*
- Turn off the heat; stir in the **vinegar**. Taste, then season with salt and pepper if desired.
- Serve the **cooked curry and meatballs** over the **cooked rice**. Garnish with the **sliced green tops of scallions** and **chopped cashews**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for turkey and 160°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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