

Vietnamese-Style Turkey Meatballs

with Sweet Chili Mayo & Lemongrass Rice

2 SERVINGS

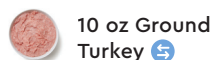
⌚ 35-45 MINS


 **Blue Apron**
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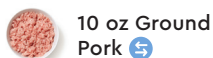
Ingredients*


Customized ingredients

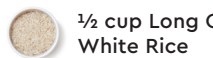


10 oz Ground Turkey 

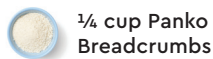
SWAPPED FOR:



10 oz Ground Pork 



½ cup Long Grain White Rice



¼ cup Panko Bread crumbs



6 oz Carrots



2 Persian Cucumbers



1 Jalapeño Pepper



1 stalk Lemongrass



3 Tbsps East Asian-Style Sautéed Aromatics



2 Tbsps Rice Vinegar



3 Tbsps Sweet Chili Sauce



2 Tbsps Mayonnaise



1 Tbsp Sugar



3 Tbsps Roasted Peanuts



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Using the back (blunt edge) of your knife, hit along the length of the **lemongrass** to release the oils. Cut into 2-inch pieces.
- Peel the **carrots** and grate on the large side of a box grater.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Roughly chop the **peanuts**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **mayonnaise** and **sweet chili sauce**.



2 Make the lemongrass rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, **lemongrass pieces**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat. Carefully discard the **lemongrass pieces**, then fluff the cooked rice with a fork.



3 Form & bake the meatballs

- Meanwhile, line a sheet pan with foil.
- In a bowl, combine the **turkey**, **breadcrumbs**, and **sautéed aromatics**. Season with salt and pepper; gently mix to combine.
- Shape the mixture into 10 tightly packed meatballs.
- Transfer to the sheet pan.
- Bake 12 to 14 minutes, or until lightly browned and cooked through.*
- Remove from the oven.



4 CUSTOMIZED STEP 3 If you chose Ground Pork

- Meanwhile, line a sheet pan with foil.
- In a bowl, combine the **pork**, **breadcrumbs**, and **sautéed aromatics**. Season with salt and pepper; gently mix to combine.
- Shape the mixture into 10 tightly packed meatballs.
- Transfer to the sheet pan.
- Bake 14 to 16 minutes, or until lightly browned and cooked through.*
- Remove from the oven.

4 Marinate the vegetables & serve your dish

- Meanwhile, in a medium bowl, combine the **sugar** and **vinegar**; season with salt and pepper. Whisk until the sugar has dissolved.
- Add the **grated carrots**, **sliced cucumbers**, and **as much of the sliced pepper as you'd like**, depending on how spicy you'd like the dish to be. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Serve the **lemongrass rice** topped with the **baked meatballs** and **marinated vegetables**. Drizzle with the **sweet chili mayo**. Garnish with the **chopped peanuts**. Enjoy!



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

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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