



Product Spotlight: Red Rice

Red rice has a natural red pigment in its bran layer. It has a bold floral flavour which complements Thai flavours like lemongrass and lime.



Japanese Glazed Meatballs

with Red Rice and Pickle Salad

Beef meatballs glazed in ramen marinade from The Ugly Mug and served with pickled vegetable salad and nutty red rice.



30 minutes



4 servings



Beef

27 January 2023

Speed it up!

In a hurry? Skip making the meatballs and pickle salad. Stir fry the mince with the radishes and carrot, and add the ramen marinade to warm. Serve with diced cucumber, rice and chilli to garnish.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	8g	85g

FROM YOUR BOX

RED RICE	1 packet (300g)
RADISHES	1 bunch
LEBANESE CUCUMBERS	2
GINGER	40g
BEEF MINCE	600g
RAMEN MARINADE	100g
CARROT	1
RED CHILLI	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, white wine vinegar, sugar (of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.

Give the radishes a scrub and rinse with cold water if they have sand and dirt on them.

Remove seeds from chilli for a milder flavour.



1. COOK THE RED RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes until tender. Drain and rinse.



2. PICKLE THE VEGETABLES

In a non-metallic bowl, whisk together **1/2 cup vinegar**, **1/2 cup water**, **1 tbsp salt**, and **1 tbsp sugar** (see notes). Trim and thinly slice the radishes. Thinly slice cucumber. Add vegetables to pickling liquid and toss to coat. Set aside and toss



3. MAKE THE MEATBALLS

Peel and grate ginger. Add to beef mince with **salt and pepper**. Mix to combine and form into tablespoon sized balls.



4. COOK THE MEATBALLS

Heat a frypan over medium heat with **oil**. Add meatballs to pan and cook for 6 minutes. Add ramen marinade to pan and cook for 2–3 minutes until marinade is warm and meatballs are coated.



5. PREPARE THE TOPPINGS

Julienne, grate or ribbon the carrot. Thinly slice chilli (see notes). Reserve 1/4 cup pickling liquid and drain pickled vegetables.



6. FINISH AND SERVE

Divide rice among bowls. Drizzle over reserved pickling liquid. Add toppings and meatballs. Spoon remaining glaze from frypan over meatballs and rice. Garnish with red chilli.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

