



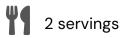


# Thai Beef Meatballs

# with Crunch Salad

Ginger beef meatballs served on a crunchy peanut salad with fresh cucumber, capsicum, snow peas and kale, drizzled with a coconut and lime dressing.







# Warm the kale!

If you're not a fan of raw kale you can sauté it lightly in a frypan or bake in the oven until crispy!

#### **FROM YOUR BOX**

COCONUT MILK	165ml
LIME	1
ROASTED PEANUTS	1 packet
KALE LEAVES	3
LEBANESE CUCUMBER	1
RED CAPSICUM	1
SNOW PEAS	150g
MINT	1 packet
GINGER	1 piece
BEEF MINCE	300g

#### FROM YOUR PANTRY

oil for cooking, sweet chilli sauce, soy sauce (or tamari)

#### **KEY UTENSILS**

frypan, stick mixer or blender

#### **NOTES**

If you don't have a stick mixer or blender you can leave the peanuts out of the dressing and use them for a garnish instead. For a thicker dressing you could whisk in some peanut butter.





#### 1. PREPARE THE DRESSING

Blend coconut milk with 1 tbsp soy sauce, 1 tbsp sweet chilli sauce, 1/2 lime zest and juice and 1/2 peanuts using a stick mixer or blender (see notes). Chop remaining peanuts and wedge remaining lime. Set aside.



#### 2. MASSAGE THE KALE

Thinly slice kale leaves (discard stems). Add to a large salad bowl. Add <u>2 tbsp</u> <u>dressing</u> and use hands to scrunch kale until tender.



#### 3. TOSS THE SALAD

Slice cucumber and capsicum. Trim and halve snow peas. Pick and roughly chop mint leaves. Add to large salad bowl and toss.



## 4. PREPARE THE BEEF

Peel and grate ginger. Combine with beef mince, 1/2 tbsp sweet chilli sauce and 1/2 tbsp soy sauce.



### 5. COOK THE MEATBALLS

Use **oiled** hands to roll into 1 tbsp size meatballs. Heat a frypan over mediumhigh heat with **oil**. Add meatballs and cook, turning for 8-10 minutes or until cooked through.



#### 6. FINISH AND SERVE

Divide salad and meatballs among plates or shallow bowls. Spoon over remaining dressing (to taste) and garnish with chopped peanuts. Serve with lime wedges.

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



