

**Product Spotlight:
Snow Peas**

In France the snow pea is also known as mange-tout, meaning "eat it all". This is because of the unusual fact you can eat pea, pod and all!



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.



30 minutes



4/6 servings



Beef

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!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	38g	35g/29g	29g

FROM YOUR BOX

	4 PERSON	6 PERSON
COCONUT MILK	400ml	400ml
LIME	1	2
ROASTED PEANUTS	80g	80g + 40g
KALE LEAVES	6	8
LEBANESE CUCUMBERS	2	3
RED CAPSICUM	1	2
SNOW PEAS	150g	2 x 150g
MINT	60g	60g
GINGER	1 piece	1 piece
BEEF MINCE	600g	600g + 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.



Scan the QR code to submit a Google review!



1. PREPARE THE DRESSING

Blend **coconut milk** with **2 tbsp soy sauce**, **2 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.

6P – use zest and juice from 1 lime.



2. MASSAGE THE KALE

Thinly slice **kale leaves** (discard stems). Add to a large salad bowl. Add **1/4 cup dressing** and use hands to scrunch until tender.



3. TOSS THE SALAD

Slice **cucumber** and **capsicum**. Trim and halve **snow peas**. Pick and roughly chop **mint leaves**. Add to the bowl and toss to combine.



4. PREPARE THE BEEF

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

6P – use 1 1/2 tbsp sweet chilli sauce and 1 1/2 tbsp soy sauce.



5. COOK THE MEATBALLS

Use **oiled** hands to roll into 1 tbsp size meatballs. Heat a frypan over medium-high 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

