



### Product Spotlight: Ginger

Store your ginger in the freezer! Peel or scrub first before you store. When needed take out a piece and grate while still frozen, it's easier than grating it fresh!



## 4 Beef Meatballs with Lime Ginger Salad

Home-made beef meatballs served with Asian greens and a fresh salad tossed in a zingy lime and ginger dressing.

 30 minutes

 2 servings

 Beef

24 December 2021

## Speed it up!

*If you don't want to make the meatballs, skip that step. Sauté the mince with the aromatics until cooked through and serve with the Asian greens and salad.*

Per serve: **PROTEIN** 39g **TOTAL FAT** 8g **CARBOHYDRATES** 17g

## FROM YOUR BOX

SPRING ONIONS	4
BEEF MINCE	300g
LIME	1
GINGER	1 piece
ASIAN GREENS	2 bulbs
CARROT	1
RED CHILLI	1
BEAN SHOOTS	1 packet

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari)

## KEY UTENSILS

large frypan

## NOTES

Serve this dish with some cooked rice or noodles if desired.

Add some sweet chilli sauce to your dressing for sweetness.

**No beef option** – beef mince is replaced with **chicken mince**. Use a dessert spoon to form meatballs straight into frypan or bake on a lined oven tray until cooked through.



### 1. MAKE THE MEATBALLS

Thinly slice 1 spring onion. Combine with beef mince, **1 tsp soy sauce and pepper**. Form into meatballs. Heat a frypan over medium-high heat with **oil**. Add meatballs and cook, turning occasionally, for 10-12 minutes until browned and cooked through.



### 2. MAKE THE DRESSING

Zest and juice lime. Grate ginger. Add to a bowl along with **3 tbsp soy sauce and 1 tbsp water**. Season with **pepper** (see notes).



### 3. COOK THE ASIAN GREENS

Reheat frypan over medium-high heat with **oil**. Quarter Asian greens and cook for 2-3 minutes each side. Season with **soy sauce and pepper**.



### 4. TOSS THE SALAD

Julienne or ribbon carrot. Thinly slice chilli and remaining spring onions. Toss in a bowl along with 1/2 dressing, and bean shoots until well coated.



### 5. FINISH AND SERVE

Evenly divide meatballs and Asian greens among plates. Serve with salad and remaining dressing.

**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**

