



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**

