



In your box

- 1 Lime
- 4 Saltine Crackers
- 2 fl. oz. Creamy Roasted Sesame Dressing
- 5 oz. Edamame
- .20 fl. oz. Tamari Soy Sauce
- 2 oz. Sweet Chili Sauce
- 8 oz. Slaw Mix

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef

*Contains: eggs, wheat, soy

You will need

- Salt, Pepper, Cooking Spray
- 2 Mixing Bowls, Medium Non-Stick Pan



Thai Weeping Tiger Beef Meatballs

with roasted sesame edamame slaw

NUTRITION per serving—Calories: 619, Carbohydrates: 35g, Fat: 38g, Protein: 38g, Sodium: 1648mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **ground turkey**, follow same instructions as ground beef in step 4, cooking meatballs until browned all over and turkey reaches a minimum internal temperature of 165 degrees, 11-13 minutes.
- If using **ground pork**, follow same instructions as ground beef in step 4, cooking meatballs until browned all over and pork reaches a minimum internal temperature of 160 degrees, 10-14 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Finely crush **crackers**.
- Place a medium non-stick pan over medium heat. Add **edamame** to dry, hot pan and stir occasionally until warmed through, 1-2 minutes.
- Remove edamame to a plate. Reserve pan; no need to wipe clean.



2

Make the Meatballs

- Combine **ground beef**, **crackers**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl.
- Form mixture into eight evenly-sized meatballs.



3

Make the Slaw

- In another mixing bowl, combine **slaw mix**, **creamy roasted sesame dressing**, **edamame**, and ¼ tsp. **salt**. Set aside.



4

Cook the Meatballs

- Return pan used to cook edamame to medium heat and spray with **cooking spray**. Add **meatballs** to hot pan. Cover, and cook undisturbed until browned, 3-4 minutes.
- Uncover, and gently turn meatballs. Cover again, and cook until meatballs reach a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner. Add **sweet chili sauce**, 1 tsp. **lime juice**, and **soy sauce** and stir to combine. *If sauce is too thick, add 1 Tbsp. water and stir gently until meatballs are glazed.*



5

Finish the Dish

- Plate dish as pictured on front of card, placing **meatballs** on **sauce** and squeezing **lime wedges** over to taste. Bon appétit!