



In your box

- 2 fl. oz. Creamy Roasted Sesame Dressing
- 8 oz. Slaw Mix
-  2 oz. Sweet Chili Sauce
- .203 fl. oz. Tamari Soy Sauce
- 1 Lime
- 5 oz. Edamame
- 2 Saltine Crackers
- ½ tsp. Seasoned Salt Blend

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 12 oz. Impossible Burger
- 12 oz. Ground Chicken
- 12 oz. Ground Pork

*Contains: eggs, wheat, soy

You will need

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

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Thai Weeping Tiger Beef Meatballs

with sesame edamame slaw

NUTRITION per serving—Calories: 610, Carbohydrates: 33g, Sugar: 17g, Fiber: 7g, Protein: 38g, Sodium: 1513mg, Fat: 38g, Saturated Fat: 10g
 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

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **seasoned salt**

Customize It Instructions

- If using **ground turkey** or **ground chicken**, follow same instructions as ground beef in Step 4, cooking meatballs until browned all over and meatballs reaches minimum internal temperature, 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 minimum internal temperature, 10-14 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Step 4, cooking meatballs until heated through, 10-14 minutes.



1. Prepare Ingredients and Warm Edamame

- 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**, half the **seasoned salt** (reserve remaining for slaw), and a pinch of **pepper** in a mixing bowl.
- Form mixture into eight evenly-sized meatballs. Set aside.



3. Make the Slaw

- In another mixing bowl, combine **slaw mix**, **dressing**, **edamame**, and remaining **seasoned 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 roll meatballs to another "side." Cover again, and cook until meatballs reach a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner. Gently stir in **sweet chili sauce**, 1 tsp. **lime juice**, **soy sauce**, and a pinch of **salt** until meatballs are glazed. *If sauce is too thick, add 1 Tbsp. water.*



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!