



Meatballs in Retro Chili Sauce

with Buttered Rice

Family Friendly

Quick

25-35 Minutes



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Ground Beef and
Pork Mix



Panko Breadcrumbs



Chicken Stock
Powder



Basmati Rice



Worcestershire Sauce



Soy Sauce



Tomato Sauce Base



Balsamic Glaze



Sweet Chili Sauce



Baby Spinach



Roma Tomato

HELLO BALSAMIC GLAZE

Both sweet and tart, this flavour maker works in a variety of dishes!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Medium bowl, measuring spoons, medium pot, 2 large bowls, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Panko Breadcrumbs	¼ cup	½ cup
Chicken Stock Powder	1 tbsp	2 tbsp
Basmati Rice	¾ cup	1 ½ cups
Worcestershire Sauce	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Sweet Chili Sauce 🌶️	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Roma Tomato	95 g	190 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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1



Cook rice

- Stir together **rice**, **1 ¼ cups** (2 ½ cups) **water** and **2 tsp** (4 tsp) **stock powder** in a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



Cook meatballs

- Meanwhile, heat a large non-stick pan over medium heat.
- While the pan heats, add **beef and pork mix**, **panko**, **half the Worcestershire sauce**, **half the soy sauce** and **remaining stock powder** to a large bowl. Season with **½ tsp** (¼ tsp) **salt** and **pepper**, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 meatballs for 4 ppl).
- When the pan is hot, add **1 tbsp** (1 ½ tbsp) **oil**, then **meatballs**. Cook, turning occasionally, until browned all over and cooked through, 12-14 min.**

3



Prep and make balsamic vinaigrette

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add **half the balsamic glaze** and **1 tbsp** (2 tbsp) **oil** to another large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.

4



Make sauce mixture

- Add **sweet chili sauce**, **tomato sauce base**, **remaining soy sauce**, **remaining Worcestershire sauce**, **remaining balsamic glaze** and **2 tbsp** (4 tbsp) **water** to a medium bowl.
- Season with **pepper**, then stir to combine.

5



Sauce meatballs

- When **meatballs** are done, carefully drain and discard excess fat from the pan.
- Add **sauce mixture**. Simmer, gently stirring occasionally, until **sauce** thickens slightly and coats **meatballs**, 2-3 min. Season with **salt** and **pepper**, to taste.

6



Finish and serve

- Add **tomatoes** and **spinach** to the bowl with **balsamic vinaigrette**, then toss to coat.
- Add **1 tbsp** (2 tbsp) **butter** to the pot with **rice**. Fluff with a fork until **butter** melts.
- Divide **buttered rice** and **salad** between plates.
- Top **rice** with **meatballs**. Spoon **any remaining retro chili sauce** from the pan over **meatballs**.

Dinner Solved!