



BEEF MEATBALLS & SPICY GINGER-LIME AÏOLI

carrot, green bean & cabbage stir-fry, sesame seeds

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
700

NET CARBS PER SERVING
21 GRAMS

MENU
PALEO // GLUTEN-FREE

What makes our spicy ginger-lime aioli so good? It delivers an irresistible combination of tanginess and heat thanks to a dose of hot sauce and lime juice. Here, we drizzle it over scallion-flecked beef meatballs for a decadently creamy accent. A fragrant stir-fry of carrots, green beans, and cabbage cradles it all.

INGREDIENTS (9 ITEMS)

- 1 whole **Scallion**
- 6 oz **Green beans**
- ¼ oz **Garlic**
- 3 whole **Carrots**
- 10 oz **Ground beef***
- 3½ oz **Spicy ginger-lime aioli** E
- 2 oz **Yellow onions**
- & ¼ oz **& ginger**
- 4 oz **Cabbage**
- 1 tsp **Black & white sesame seeds**

WHAT YOU'LL NEED

- large sauté pan
- baking sheet
- medium bowl
- measuring spoons
- peeler
- thermometer
- oven mitt
- cooking oil
- salt & pepper

ALLERGENS

E EGGS



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Ground beef is fully cooked when internal temperature reaches 160 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 425 degrees.
- Trim and thinly slice **scallion**.
- Trim stem ends off **green beans**. Cut into pieces, about 1 inch long.
- Mince **garlic**.
- Trim and peel **carrots**. Using a peeler, shave **carrots** lengthwise into ribbons, rotating as you go, until you get to the core; discard core.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 MAKE MIXTURE & FORM MEATBALLS

- Place **ground beef**, **scallion**, and about 2 tablespoons **spicy ginger-lime aïoli** in a medium bowl. Season with about ¼ teaspoon salt and about ¼ teaspoon pepper. Mix thoroughly to evenly distribute ingredients.
- Form **beef mixture** into 8-10 meatballs, about 1 inch in diameter.

3 ROAST MEATBALLS

- Place **meatballs** on a lightly oiled, foil-lined baking sheet. Roast 12-15 minutes, or until fully cooked.

4 START STIR-FRY

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **green beans** to hot pan. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 5-6 minutes, or until lightly browned, stirring occasionally.
- Add **yellow onions and ginger** and **garlic**. Cook 2-3 minutes, or until garlic is fragrant, stirring occasionally.

5 FINISH STIR-FRY

- Add **cabbage*** and **carrots** to pan. Cook 3-4 minutes, or until tender, stirring occasionally. Season with salt and pepper to taste.**

*The ingredient you received may be a different color.

**Taste the stir-fry after seasoning and adjust as needed. Adding salt and pepper throughout the cooking process is key to a delicious dish.

6 PLATE YOUR DISH

- Divide **veggie stir-fry** between bowls. Top with **beef meatballs**. Drizzle with remaining **spicy ginger-lime aïoli** to taste. Garnish with **black and white sesame seeds**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (528g)

Amount per serving

Calories **700**

	% Daily Value*
Total Fat 54g	69%
Saturated Fat 12g	60%
Trans Fat 1g	
Cholesterol 120mg	40%
Sodium 1170mg	51%
Total Carbohydrate 30g	11%
Dietary Fiber 9g	32%
Total Sugars 13g	
Includes 0g Added Sugars	0%
Protein 31g	
Vitamin D 0mcg	0%
Calcium 167mg	15%
Iron 5mg	30%
Potassium 1256mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Beef [beef], **Spicy Ginger-Lime Aioli** (Avocado Oil Mayonnaise [avocado oil, organic eggs, organic egg yolks, organic vinegar, sea salt, organic rosemary extract], Hot Sauce [water, organic red bell peppers, organic onions, organic tomatoes (organic tomato puree [water, organic tomato paste], citric acid), organic white wine vinegar, sea salt, organic garlic powder, organic cayenne, xanthan gum], Lime Juice [lime], Puréed Ginger [ginger], Garlic), **Garlic**, **Yellow Onions**, **Ginger** [organic ginger, organic cane sugar, organic rice vinegar, citric acid], **Green Cabbage**, **Carrots**, **Green Beans**, **Scallions**, **Black & White Sesame Seeds** (White Sesame Seeds [hulled sesame seeds], Black Sesame Seeds [black sesame seeds])

Allergen information:

Contains Egg

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.