# PORK



# Madras-Inspired Curry Meatballs

and Minestrone Soup

# Produce

Carrots, whole, 5 Celery, 5 stalks Cilantro, ¼ bunch Garlic cloves, 7 Ginger, fresh, 1 (1-inch) piece Green beans, 1 pound Lemon, 1 Onions, yellow, 2 small Parsley, 8 stems Sweet potatoes, 2 medium

#### Meat

Pork, ground, 3 pounds

## Pantry

Beans, kidney, 1 (15-ounce) can Broth, chicken, or beef, 48 fluid ounces (6 cups) Coconut milk, full-fat, 1 (13.5-ounce) can Ghee, 1 tablespoon \*may substitute extra-virgin olive oil Olive oil, extra-virgin, 2 tablespoons Pasta shells, dried, 4 ounces (1 cup) Rice, white, uncooked, 6.3 ounces (1 cup) Tomatoes, diced, 1 (28-ounce) can Tomato paste, 1 (6-ounce) can

## Seasonings

Cayenne pepper, ¼-½ teaspoon Cinnamon, ground, ½ teaspoon Coriander, ground, 1 teaspoon Cumin, ground, 1 teaspoon Turmeric, ground, 1 teaspoon Garam masala, 2 teaspoons Madras curry powder, 1 tablespoon \*may substitute regular curry powder for less spice