



PORK TERIYAKI MEATBALLS

with Carrots and Zucchini over Rice



HELLO TERIYAKI SAUCE

Deeply savory and a little bit sweet—it's so delicious, you might just lick your plate.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 910

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| 
Zucchini | 
Lime | 
Ground Pork | 
Teriyaki Sauce
<small>(Contains: Soy)</small> | 
Sesame Oil | 
Sriracha |
| 
Ginger | 
Scallions | 
Panko Breadcrumbs
<small>(Contains: Wheat)</small> | 
Shredded Carrots | 
Jasmine Rice | 
Sesame Seeds |

START STRONG

Splash a little water on your hands before shaping the meatballs in step 2. This will keep the mixture sticking to itself and not to your fingers.

BUST OUT

- Peeler
- 2 Medium bowls
- Small pot
- Large pan
- Vegetable oil (4 tsp | 4 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini 1 | 1
- Ginger 1 Thumb | 1 Thumb
- Lime 1 | 2
- Scallions 2 | 2
- Ground Pork* 10 oz | 20 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Teriyaki Sauce 8 TBSP | 16 TBSP
- Jasmine Rice ¾ Cup | 1½ Cups
- Shredded Carrots 4 oz | 8 oz
- Sesame Oil 1 TBSP | 1 TBSP
- Sriracha 1 tsp | 2 tsp
- Sesame Seeds 1 TBSP | 1 TBSP

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

WINE CLUB

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1 PREP

Wash and dry all produce. Halve **zucchini** lengthwise, then cut crosswise into thin half-moons. Peel and mince **ginger** until you have 1 TBSP. Quarter **lime**. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK CARROTS AND BROWN MEATBALLS

Heat another drizzle of **oil** in same pan over medium-high heat. Add **carrots**; season with **salt** and **pepper**. Cook, stirring, until tender, 3-4 minutes. Add to bowl with **zucchini**, then toss with half the **sesame oil** (save the rest for step 6). Set aside. Heat a large drizzle of oil in same pan over medium-high heat. Add **meatballs** and cook, turning, until browned all over, 4-6 minutes.

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2 FORM MEATBALLS AND COOK RICE

In a medium bowl, combine **pork**, **panko**, **ginger**, **scallion whites**, and **1 TBSP teriyaki sauce** (2 TBSP for 4 servings). Season with **salt** and **pepper** (we used ½ tsp kosher salt—use 1 tsp for 4 servings). Shape into 1-inch balls. Bring **rice** and **1¼ cups salted water** (2½ cups for 4 servings) to a boil in a small pot. Once boiling, cover, reduce heat to low, and cook until tender, about 15 minutes.



5 SIMMER SAUCE

Add remaining **teriyaki sauce** to pan with **meatballs**. Bring to a simmer, then cover pan and reduce heat to medium low. (**TIP:** If your pan doesn't have a lid, cover with aluminum foil.) Steam until meatballs are cooked through, about 5 minutes. Turn off heat.



3 COOK ZUCCHINI

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **zucchini** and season with **salt** and **pepper**. Cook, stirring, until just tender, 4-6 minutes. Turn off heat; transfer to a second medium bowl.



6 FINISH AND SERVE

Fluff **rice** with a fork; stir in remaining **sesame oil** and a squeeze of **lime juice**. Divide between plates and top with **veggies** and **meatballs**. Drizzle with remaining **sauce** from pan and **sriracha** (to taste). Garnish with **sesame seeds** and **scallion greens**. Serve with remaining lime wedges on the side for squeezing over.

DAZZLING!

Meatballs are the main attraction, but the garnishes steal the show.

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