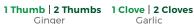


INGREDIENTS

2 PERSON | 4 PERSON









¼ Cup | ½ Cup Panko





2 TBSP | 4 TBSP Mayonnaise Contains: Eggs





Super Select Cucumber



10 oz | 20 oz Ground Beef**



½ Cup | 1 Cup Jasmine Rice

6 ml | 12 ml Ponzu Sauce Contains: Fish, Soy,



1 tsp | 2 tsp Sriracha 🐧



4 oz | 8 oz

Shredded Carrots

4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Sesame, Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



11/4 Cups | 21/2 Cups Brown Rice



BANH MI-STYLE MEATBALL BOWLS

with Pickled Cuke Salad, Sriracha Lime Mayo & Ginger Rice



PREP: 10 MIN COOK: 30 MIN CALORIES: 900



HELLO

BANH MI-STYLE MEATBALLS

Aromatic meatballs paired with classic banh mi toppings

STICKY FINGERS

Splash cold water on your hands before shaping the meatballs to make sure the beef holds on to itself rather than to you.

BUST OUT

- Zester
- Baking sheet
- Small pot
- Medium bowl
- 2 Large bowls
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Peel and mince or grate ginger. Peel and mince garlic. Halve cucumber lengthwise; thinly slice crosswise into half-moons. Zest and quarter lime (for 4 servings, zest one lime and quarter both).



2 COOK RICE

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium-high heat. Add half the ginger and cook until fragrant, 30 seconds.
- Stir in rice, ¾ cup water (1½ cups for 4), and a pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



Swap in **brown rice** for jasmine rice; use 13/4 cups water (31/2 cups for 4 servings) and a **big pinch of salt**. Cook until rice is tender, 20-25 minutes. (Save jasmine rice for another use.)



3 FORM & COOK MEATBALLS

- While rice cooks, in a large bowl, combine beef*, panko, ponzu, garlic, remaining ginger, salt (we used ¾ tsp;
 ½ tsp for 4 servings), and pepper.
- Form mixture into 10-12 meatballs (20-24 meatballs for 4). Place meatballs on a lightly oiled baking sheet.
- Roast on top rack until browned and cooked through, 14-16 minutes.



4 MAKE SALAD & MIX MAYO

- Meanwhile, in a medium bowl, combine cucumber, carrots, and as much lime zest and lime juice as you like (save a bit of lime juice for the mayo). Season with salt and pepper.
- In a small bowl, combine mayonnaise, a squeeze of lime juice, and up to half the Sriracha to taste (save the rest for the next step).



5 MAKE SAUCE & TOSS

- In a second large bowl, combine
 2½ TBSP sweet soy glaze (5 TBSP for 4 servings), ½ tsp sugar (1 tsp for 4), and remaining Sriracha to taste.
 (Be sure to measure the sweet soy glaze; we sent more.)
- Once meatballs are done, carefully transfer to bowl with sauce; toss until meatballs are thoroughly coated and sauce is just warmed through.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Divide rice between bowls and top with meatballs, any remaining sauce from bowl, and pickled veggie salad.
 Drizzle with Sriracha lime mayo and serve with any remaining lime wedges on the side.