



FIRECRACKER MEATBALLS

with Roasted Carrots & Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 Thumb | 1 Thumb
Ginger



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Honey



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



12 oz | 24 oz
Carrots



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE 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.



12 oz | 24 oz
Cauliflower Rice

Calories: 770



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 870



HELLO

FIRECRACKER SAUCE

Sweet, savory, and spicy—this sauce is a flavor explosion!

SPLISH SPLASH

Splash cold water on your hands before shaping the meatballs in Step 4. This will make the beef hold on to itself rather than to you.

BUST OUT

- Peeler
- Baking sheet
- 2 Large bowls
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 💰

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP & MAKE SAUCE

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into 1/2-inch-thick pieces. Trim and thinly slice scallions, separating whites from greens; mince whites. Peel and mince ginger.
- In a large bowl, combine mayonnaise, sour cream, honey, 2 tsp soy sauce (4 tsp for 4), and Sriracha to taste. (You'll use the rest of the soy sauce later.) Set aside.



4 FORM MEATBALLS

- While rice cooks, in a second large bowl, combine beef, panko, scallion whites, ginger, remaining soy sauce, salt (we used 3/4 tsp; 1 1/2 tsp for 4 servings), and pepper.
- Form into 10-12 1 1/2-inch meatballs (20-24 for 4).



2 ROAST CARROTS

- Place carrots on a lightly oiled baking sheet. Toss with a drizzle of oil, salt, and pepper, then push to one side of sheet. (For 4 servings, spread carrots out across entire sheet.)
- Roast on top rack for 10 minutes (you'll add the meatballs then).



5 ROAST MEATBALLS

- Once carrots have roasted 10 minutes, remove sheet from oven and carefully place meatballs on empty side. (For 4 servings, leave carrots roasting; add meatballs to a second lightly oiled baking sheet and roast on middle rack.)
- Return to top rack; roast until meatballs are cooked through and carrots are browned and tender, 14-16 minutes more. TIP: If carrots are done before meatballs, remove from sheet and continue roasting meatballs.



3 COOK RICE

- In a small pot, combine rice, 3/4 cup water (1 1/2 cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.
- Heat a drizzle of oil in a small pot over medium-high heat. Add cauliflower rice (no need to drain), a big pinch of salt, and pepper. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. (Save jasmine rice for another use.)



6 FINISH & SERVE

- Fluff rice with a fork; season with salt and pepper.
- Carefully add meatballs to bowl with sauce; toss to coat.
- Divide rice between bowls or plates. Top with meatballs and drizzle with any remaining sauce. Serve carrots on the side. Garnish with scallion greens.

*Ground Beef is fully cooked when internal temperature reaches 160°.