



BANH MI-STYLE PORK MEATBALL BOWLS

with Pickled Veggie Salad, Ginger Rice & Chili Mayo

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



1 | 2
Mini Cucumber



¼ oz | ½ oz
Cilantro



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



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



4 oz | 8 oz
Shredded Carrots



5 tsp | 5 tsp
White Wine Vinegar



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 oz | 2 oz
Sweet Thai
Chili Sauce



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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*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.



10 oz | 20 oz
Ground Beef**

Calories: 880



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 870



HELLO

BANH MI-STYLE MEATBALLS

Aromatic pork meatballs are served over rice with classic banh mi sandwich toppings: crisp pickled veggies, creamy mayo, and fragrant cilantro.

THE RICE IS RIGHT

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- Small pot
- 2 Large bowls
- Baking sheet
- Medium bowl
- Small bowl

- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Sugar (½ tsp | 1 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

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.

HOW WAS YOUR MEAL?



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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**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Finely chop **cilantro**.



4 MAKE SALAD & MIX MAYO

- While meatballs cook, in a medium bowl, combine **cucumber, carrots, half the cilantro**, and ¼ of the **vinegar**. Season with **salt** and **pepper**.
- In a small bowl, combine **mayonnaise, ¼ of the vinegar**, and up to **half the chili sauce** to taste (save the rest for the next step).



2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **half the ginger**; 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.



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 chili sauce** to taste. (Be sure to measure the sweet soy glaze—we sent more!)
- Once **meatballs** are done, carefully transfer to large bowl with **sauce**; toss to coat.



3 FORM & COOK MEATBALLS

- While rice cooks, in a large bowl, combine **pork***, **panko, ponzu, garlic, remaining ginger, salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**.
- Form **mixture** into 10-12 1½-inch meatballs (20-24 meatballs for 4 servings) and place on a **lightly oiled** baking sheet.
- Roast on top rack until browned and cooked through, 14-16 minutes.

Swap in **beef*** for pork.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice between bowls and top with **meatballs**, any **remaining sauce** from bowl, and **pickled veggie salad**. Drizzle with **chili mayo**. Garnish with **remaining cilantro** and serve.

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

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