



# FIRECRACKER MEATBALLS

with Roasted Green Beans & 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



6 oz | 12 oz  
Green Beans



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.



12 oz | 24 oz  
Cauliflower Rice

Calories: 720



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 830



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

- 2 Large bowls
- Baking sheet
- 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.

## HOW WAS YOUR MEAL?



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## 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens; mince whites. Peel and mince **ginger**.




## 2 MAKE FIRECRACKER SAUCE

- In a large bowl, combine **mayonnaise**, **sour cream**, **honey**, **2 tsp soy sauce** (4 tsp for 4 servings), and **Sriracha** to taste. (You'll use the rest of the soy sauce later.) Set aside.



## 3 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (1½ 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** (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.)



## 4 FORM MEATBALLS

- While rice cooks, in a second large bowl, combine **beef\***, **panko**, **scallion whites**, **ginger**, **remaining soy sauce**, **salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**.
- Form into 10-12 1½-inch meatballs (20-24 for 4).



## 5 ROAST

- Place **meatballs** on one side of a **lightly oiled** baking sheet.
- Trim **green beans** if necessary. Toss on empty side with a **drizzle of oil**, **salt**, and **pepper**. (For 4 servings, divide between 2 sheets; roast meatballs on middle rack and green beans on top rack.)
- Roast on top rack until meatballs are cooked through and green beans are browned and tender, 14-16 minutes.



## 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 **green beans** on the side. Garnish with **scallion greens**.

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