

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



1 Thumb | 1 Thumb Ginger



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs

2 TBSP | 4 TBSP

Soy Sauce Contains: Soy, Wheat



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



1 tsp 2 tsp Sriracha 🐧

¼ Cup | ½ Cup

Panko

Breadcrumbs **Contains: Wheat**



½ Cup | 1 Cup



2 tsp | 4 tsp

Honey

Jasmine Rice



10 oz | 20 oz Ground Beef**



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.

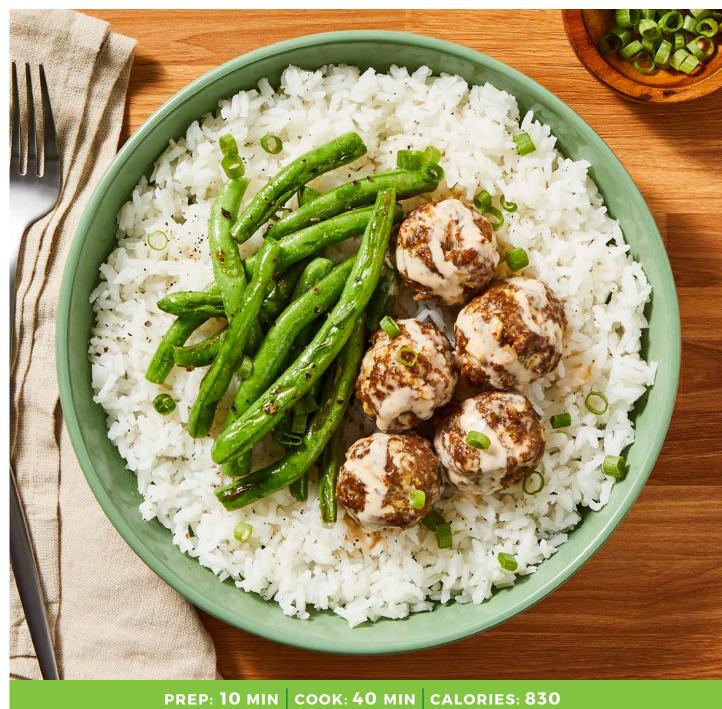


12 oz | 24 oz Cauliflower Rice



FIRECRACKER MEATBALLS

with Roasted Green Beans & Jasmine Rice





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.



- In a small pot, combine rice, 3/4 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.
- Reat 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.)



4 FORM MEATBALLS

- · While rice cooks, in a second large bowl, combine beef*, panko, scallion whites, ginger, remaining soy sauce, salt (we used 34 tsp; 11/2 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.