

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



3/4 Cup | 1½ Cups Jasmine Rice



1 Thumb | 1 Thumb Ginger



10 oz | 20 oz Ground Beef**



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



4 oz | 8 oz Bulgogi Sauce Contains: Sesame, Soy, Wheat



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



1tsp | 1tsp Sriracha 🖠



1 TBSP | 1 TBSP Sesame Seeds Contains: Sesame



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.

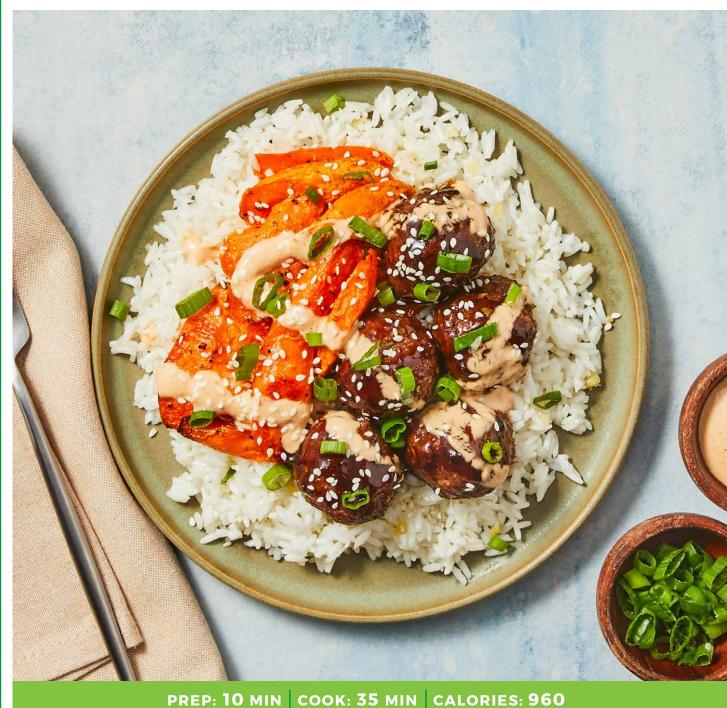






MEATBALLS WITH BULGOGI SAUCE

plus Roasted Carrots, Ginger Rice & Creamy Sriracha





HELLO

CREAMY SRIRACHA

This dynamic condiment adds a cooling kick to our savorysweet meatballs

SPLISH SPLASH

Splash a little cold water on your hands before shaping the meatballs in step 4. The heat of your hands is what causes the mixture to stick; cooling vour hands down will make the beef hold on to itself rather than to you.

BUST OUT

- Peeler
- 2 Large bowls Small bowl
- 2 Baking sheets
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 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 ROAST CARROTS

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Toss on a baking sheet with a drizzle of oil and a pinch of salt and pepper.
- Roast on top rack until browned and tender. 20-25 minutes.





2 PREP

• While carrots roast, peel and mince or grate ginger. Trim and thinly slice scallions, separating whites from greens; mince whites.



3 COOK RICE

- Heat a drizzle of oil in a small pot over medium-high heat. Add half the ginger; cook until fragrant, 1 minute.
- Stir in rice, 11/4 cups water (21/4 cups for 4 servings), 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.



4 FORM & BAKE MEATBALLS

- While rice cooks, in a large bowl, combine beef*, scallion whites, panko, remaining ginger, and 1 TBSP bulgogi sauce (2 TBSP for 4 servings), (You'll use the rest of the bulgogi sauce in the next step.) Season with salt (we used 3/4 tsp; 11/2 tsp for 4) and pepper.
- Form into 1½-inch meatballs and spread out on a second baking sheet.
- · Bake on middle rack until browned and cooked through, 14-16 minutes.



5 MIX SRIRACHA & COAT

- Meanwhile, in a small bowl, combine sour cream with Sriracha to taste. Add water 1 tsp at a time until mixture reaches a drizzling consistency.
- Once **meatballs** are done, gently transfer to a second large bowl; add remaining bulgogi sauce and toss to coat.



6 FINISH & SERVE

- Fluff **rice** with a fork: taste and season with salt if desired.
- Divide rice between plates and top with carrots. meatballs, and anv bulgogi sauce from bowl. Drizzle with creamy Sriracha. Garnish with scallion greens and as many sesame seeds as you like. Serve.