



# HOISIN-GLAZED MEATBALLS

with Jasmine Rice and Green Beans



## HELLO

### HOISIN GLAZE

Sweet and tangy with a barbecue-like kick

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 790



Ginger



Ground Beef



Garlic Powder



Jasmine Rice



Green Beans



Sesame Seeds



Scallions



Panko Breadcrumbs  
(Contains: Wheat)



Eggs  
(Contains: Eggs)



Hoisin Sauce  
(Contains: Soy, Wheat)



Lime

## START STRONG

Splash a little water on your hands before shaping the meatballs in step 3. This will keep the mixture sticking to itself and not to your fingers.

## BUST OUT

- Small pot
- Medium bowl
- Baking sheet
- Large pan
- Peeler
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Ginger **1 Thumb** | **1 Thumb**
- Scallions **2** | **4**
- Jasmine Rice **½ Cup** | **1 Cup**
- Ground Beef\* **10 oz** | **20 oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Garlic Powder **1 tsp** | **2 tsp**
- Eggs **2** | **2**
- Hoisin Sauce **2 TBSP** | **4 TBSP**
- Green Beans **6 oz** | **12 oz**
- Lime **1** | **1**
- Sesame Seeds **1 TBSP** | **2 TBSP**

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

## WINE CLUB

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## 1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry all produce.** Lightly **oil** a baking sheet. Peel **ginger**, then mince until you have ½ TBSP (1 TBSP for 4 servings). Trim and thinly slice **scallions**, separating whites from greens.



## 4 GLAZE MEATBALLS

Once **meatballs** have cooked 10 minutes, remove baking sheet from oven. Use a spoon to glaze each meatball with a little bit of **hoisin sauce**. Return to oven and bake until sauce has lost some of its shine, about 5 minutes.



## 2 COOK RICE

Bring **¾ cup salted water** (1½ cups for 4 servings) to a boil in a small pot. Once boiling, add **rice**. Cover and reduce heat to low. Cook until tender, about 15 minutes.



## 5 COOK GREEN BEANS

Heat a drizzle of **oil** in a large pan over medium-high heat (heat a large drizzle for 4 servings). Add **green beans** and cook, tossing, for 3 minutes. Add **2 TBSP water** (¼ cup for 4 servings) and cover pan with lid or aluminum foil. Cook until tender, 2-3 minutes. Uncover and let water evaporate. Season with **salt and pepper**.



## 3 MAKE MEATBALLS

Meanwhile, in a medium bowl, combine **minced ginger, scallion whites, beef, panko, garlic powder, ½ tsp sugar** (1 tsp for 4 servings), and **1 egg** (save the other egg for breakfast!). Season with **salt and pepper** (we used ¾ tsp kosher salt for 2 servings and 1½ tsp for 4 servings). Form into 1-inch balls and place on prepared baking sheet. Bake until browned, about 10 minutes.



## 6 FINISH AND SERVE

Cut **lime** into wedges. Sprinkle **meatballs** with **sesame seeds**. Fluff **rice** with a fork; stir in **1 TBSP butter** until melted. Season with **salt and pepper**. Divide rice between plates, then top with **green beans** and meatballs. Garnish with **scallion greens**. Serve with **lime wedges** on the side for squeezing over.

## KICKIN'

If you've got some on hand, we love this dish drizzled with sriracha.

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