



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: 750**



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

- Baking sheet
- Large pan
- Peeler
- Kosher salt
- Small pot
- Black pepper
- Medium bowl
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 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 baked 10 minutes, remove sheet from oven. Use a spoon or basting brush to glaze each meatball with a little bit of **hoisin sauce**. Return to oven and bake until sauce is tacky and meatballs are cooked through, about 5 minutes more.



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. Keep covered off heat until ready to serve.



5 COOK GREEN BEANS

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **green beans** and cook, stirring, 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 **beef**, **panko**, **minced ginger**, **scallion whites**, **garlic powder**, ½ **tsp sugar** (1 tsp for 4 servings), and **1 egg** (save the other egg for breakfast!). Season with **salt** (we used ¾ tsp; use 1½ tsp for 4) and **pepper**. Form into 1-inch balls and place on prepared baking sheet. Bake until browned, about 10 minutes (we'll glaze them then).



6 FINISH AND SERVE

Quarter **lime**. 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.

KICKIN'

If you've got sriracha on hand, add a drizzle to this dish for some extra oomph.

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