



HOISIN-GLAZED MEATBALLS

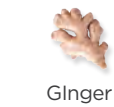
with Jasmine Rice and Snow Peas



HELLO HOISIN GLAZE

Sweet and tangy with a barbecue-like kick

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 650**



Ginger



Ground Beef



Jasmine Rice



Snow Peas



Sesame Seeds



Scallions



Panko Breadcrumbs
(Contains: Wheat)



Hoisin Sauce
(Contains: Soy)



Lime

START STRONG

Take a cue from our chefs and preheat the oven with the baking sheet inside. The extra heat will cause a nice crust to form on the meatballs. Just be careful—it's hot!

BUST OUT

- Medium pot
- Large pan
- Peeler
- Medium bowl
- Baking sheet
- Sugar (1 tsp)
- Oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- Ginger 1 Thumb
- Scallions 4
- Ground Beef 20 oz
- Panko Breadcrumbs ½ Cup
- Jasmine Rice 1 Cup
- Hoisin Sauce 4 TBSP
- Snow Peas 8 oz
- Lime 1
- Sesame Seeds 2 TBSP

HELLO WINE



PAIR WITH

Flamboyance Languedoc-la-Clape
Rosé, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Bring **2 cups water** to a boil in a medium pot. Peel and mince **ginger** until you have 2 tsp. Trim, then finely chop **scallions**.



4 GLAZE MEATBALLS

Once **meatballs** have baked 15 minutes, remove 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 MAKE MEATBALLS

In a medium bowl, combine **ginger, scallions, beef, panko,** and **1 tsp sugar.** Season with **salt** and **pepper** (we used 1 tsp kosher salt). Shape mixture into 1-inch meatballs, then place on a lightly oiled baking sheet. Bake until no longer pink in center, about 20 minutes total (we'll check on the meatballs after 15).



5 COOK SNOW PEAS

Heat **1 TBSP oil** in a large pan over medium-high heat. Add **snow peas** and cook, tossing, until tender, 4-5 minutes. Season with **salt** and **pepper**.



3 COOK RICE

Once water is boiling, add **rice** to pot. Cover and reduce to a simmer. Cook until tender, 15-20 minutes.



6 FINISH AND SERVE

Cut **lime** into wedges. Divide **rice** between plates and top with **snow peas** and **meatballs**. Sprinkle **sesame seeds** over top. Serve with lime wedges on the side for squeezing over.

MAJOR!

Meatballs get an Asian twist thanks to hoisin and sesame.

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