



SAUCY GINGER MEATBALLS

with Bulgogi Sauce, Roasted Carrots & Sriracha Crema

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



1 Thumb | 2 Thumbs
Ginger



2 | 4
Scallions



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Ground Beef



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



8 TBSP | 16 TBSP
Bulgogi Sauce
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Sriracha



1 TBSP | 1 TBSP
Sesame Seeds

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 910



SHAPE IT UP

Splash a little water on your hands before shaping the meatballs in step 4. This will keep the mixture sticking to itself (rather than your hands).

BUST OUT

- Peeler
- 2 Baking sheets
- Small pot
- 2 Large bowls
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

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

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



1 ROAST CARROTS

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all 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.



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 ¾ tsp) and **pepper**. (Use 1½ salt for 4.)
- Form into **1½-inch meatballs**; place on a second baking sheet.
- Bake meatballs on middle rack until browned and cooked through, 14-16 minutes.



2 PREP

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



5 MIX CREMA & COAT MEATBALLS

- 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, carefully transfer to a second large bowl; add **remaining bulgogi sauce** and toss to coat.



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**, **1¼ cups water (2¼ 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.



6 FINISH & SERVE

- Fluff **rice** with a fork; taste and season with **salt** if desired.
- Divide between plates and top with **carrots**, **meatballs**, and any **bulgogi sauce** from bowl. Drizzle with **sriracha crema**. Garnish with **scallion greens** and as many **sesame seeds** as you like and serve.