



Spicy Thai Pork Meatballs on Cilantro-Lime Rice

PRONTO **SPICY** 30 Minutes



Ground Pork



Jasmine Rice



Bok Choy, chopped



Sweet Bell Pepper



Ginger



Cilantro



Lime



Coconut Milk



Thai Seasoning



Panko Breadcrumbs



Chicken Broth Concentrate

HELLO THAI SPICE

The perfect aromatic blend of herbs and spices!

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Measuring Cups, Aluminum Foil, Microplane/Zester, Medium Bowl, Medium Pot, Measuring Spoons

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Bok Choy, Chopped	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Ginger	30 g	60 g
Cilantro	7 g	14 g
Lime	1	1
Coconut Milk	330 ml	660 ml
Thai Seasoning 🍷	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Chicken Broth Concentrate	1	2
Sugar*	0.5 tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Core, then cut **bell pepper** into ½-inch pieces. Roughly chop **cilantro**. Zest **half the lime** (NOTE: whole lime for 4ppl). Cut **lime** into wedges. Peel, then mince or grate **ginger**.



4. STIR-FRY VEGGIES

While **meatballs** cook, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until beginning to soften, 2-3 min. Add **bok choy** and cook, stirring often until tender-crisp, 2-3 min. Season with **salt** and **pepper**. Remove pan from the heat then transfer **veggies** to a plate. Cover to keep warm.



2. COOK RICE

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5. COOK SAUCE

Heat the same pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl) then **remaining ginger** and **Thai seasoning**. Cook, stirring often, until fragrant, 30 sec. Add **coconut milk, broth concentrate, ½ cup water** and **½ tsp sugar** (dbl both for 4ppl). Simmer until thickened slightly, 4-5 min.



3. FORM & BAKE MEATBALLS

While **rice** cooks, combine **pork** with **breadcrumbs, half the ginger** and **¼ tsp salt** (dbl for 4ppl) in a medium bowl. Season with **pepper**. Roll **pork mixture** into **equal 1 ½-inch meatballs** (NOTE: You should have 8 for 2 ppl or 16 for 4 ppl). Transfer **meatballs** to a foil-lined baking sheet. Bake in **middle** of oven, until golden and cooked through, 12-14 min.**



6. FINISH & SERVE

Add **meatballs** to pan with **sauce**, tossing to combine, 1 min. Fluff **rice** with a fork. Stir in **lime zest** and **half the cilantro**. Season with **salt**. Divide **rice** between plates. Top with **veggies, meatballs** and **sauce** from the pan. Sprinkle with **remaining cilantro**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!