



THAI COCONUT PORK MEATBALLS

with Sweet Rice, Roasted Green Beans & Peanuts

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb
Ginger



2 | 2
Scallions



1 | 1
Lime



½ Cup | 1 Cup
Jasmine Rice



5.07 oz | 10.14 oz
Coconut Milk
Contains: Tree Nuts



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Green Beans



1 oz | 2 oz
Sweet Thai Chili
Sauce
Contains: Soy



½ oz | 1 oz
Peanuts
Contains: Peanuts

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: 40 MIN | CALORIES: 880



SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- Fine-mesh strainer
- Zester
- Small pot
- Large bowl
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Sugar (**½ tsp** | **1 tsp**)
- Vegetable oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)

Contains: Milk

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663

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

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



1 PREP

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Place **rice** in a fine-mesh strainer and rinse until water runs clear. Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Zest and quarter **lime**.



4 ROAST MEATBALLS & BEANS

- Place **meatballs** on one side of a **lightly oiled** baking sheet. Toss **green beans** on empty side with a **drizzle of oil, salt, and pepper**. (**For 4 servings, divide between 2 sheets; roast meatballs on middle rack and green beans on top rack.**)
- Roast on top rack until meatballs are cooked through and green beans are browned and tender, 14-16 minutes.



2 MAKE COCONUT RICE

- Thoroughly shake **coconut milk** in container before opening.
- In a small pot, combine ¼ cup coconut milk (you'll use the rest later), **½ cup water, 1 TBSP butter, ½ tsp sugar**, and a **big pinch of salt**. (**For 4 servings, use ½ cup coconut milk, 1 cup water, 2 TBSP butter, and 1 tsp sugar.**)
- Bring to a boil, then stir in **rice**, cover, and reduce heat to low. Cook until liquid has absorbed and rice is tender, 15-18 minutes.
- Keep covered off heat for at least 10 minutes or until ready to serve.



5 SIMMER SAUCE

- When meatballs and green beans have 5 minutes left, combine **chili sauce** with **remaining coconut milk** in a large pan; heat over medium-high heat. Bring to a simmer and cook until reduced by about half, 2-3 minutes.
- Turn off heat. Stir in a **squeeze of lime juice** to taste.



3 FORM MEATBALLS

- While rice cooks, in a large bowl, combine **pork***, **panko, ginger, scallion whites, salt** (we used ¾ tsp), and **pepper**. (**For 4 servings, use 1½ tsp salt.**)
- Form into 10-12 (**20-24 for 4**) 1½-inch meatballs.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and season with **salt and pepper**.
- Add **meatballs** to pan with **coconut chili sauce**; toss to coat.
- Divide rice between bowls; top with meatballs and **green beans**. Spoon any remaining sauce over meatballs. Sprinkle with **peanuts** and **scallion greens**. Serve with any **remaining lime wedges** on the side.

WK 14-5