



THAI CHILI COCONUT SMASHED PORK PATTIES

with Zesty Rice, Roasted Green Beans & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb
Ginger



1 | 1
Lime



1 | 2
Coconut Milk
Contains: Tree Nuts



½ Cup | 1 Cup
Jasmine Rice



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



½ oz | 1 oz
Peanuts
Contains: Peanuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 950



10 oz | 20 oz
Ground Turkey

Calories: 810



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 910



HELLO

COCONUT MILK

Subtly sweet, nutty flavor + richness makes for ultra creamy sauces.

SMASH COURSE

This recipe's got built-in stress relief in the form of smashing meatballs into patties. Psst, the extra surface area means they get extra crisp and browned.

BUST OUT

- Zester
 - Baking sheet
 - Small pot
 - Large pan
 - Large bowl
 - Kosher salt
 - Black pepper
 - Sugar (1/2 tsp | 1 tsp)
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

SHARE THE LOVE



Gift **FREE** boxes to your friends and earn credit when they try us out.

The more boxes you cook, the bigger the rewards!

Scan the QR code to share and earn.



1 PREP

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger**. Zest and quarter **lime**. Trim **green beans** if necessary.



2 COOK COCONUT RICE

- Thoroughly shake **coconut milk** in container before opening.
- In a small pot, combine 1/4 cup coconut milk (**you'll use the rest later**), 1/2 cup **water**, **1 TBSP butter**, **1/2 tsp sugar**, and a **big pinch of salt**. (**For 4 servings, use 1/2 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 until ready to serve



3 FORM MEATBALLS

- While rice cooks, in a large bowl, combine **pork***, **panko**, **ginger**, **salt** (**we used 3/4 tsp; 1 1/2 tsp for 4 servings**), and **pepper**.
- Form into 10-12 (**20-24 for 4 servings**) 1 1/2-inch meatballs.

Swap in **beef*** or **turkey*** for pork.



4 ROAST PATTIES & GREEN BEANS

- Place **meatballs** on one side of a **lightly oiled** baking sheet. Using a **lightly oiled** spatula, smash meatballs to make 3/4-inch-thick patties. Toss **green beans** on empty side with a **drizzle of oil**, **salt**, and **pepper**. (**For 4 servings, divide between 2 sheets; roast patties on middle rack and green beans on top rack.**)
- Roast on top rack until patties are cooked through and green beans are browned and tender, 14-16 minutes.



5 SIMMER SAUCE

- When patties 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.



6 FINISH & SERVE

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

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

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

*Ground Turkey is fully cooked when internal temperature reaches 165°.