



FIRECRACKER MEATBALLS

with Roasted Green Beans & Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 Thumb | 1 Thumb
Ginger



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Honey



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Green Beans



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

2 PERSON | 4 PERSON

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



1½ Cups | 2½ Cups
Brown Rice

Calories: 950



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 830



HELLO

FIRECRACKER SAUCE

Sweet, savory, and spicy—this sauce is a flavor explosion!

SPLISH SPLASH

Splash cold water on your hands before shaping the meatballs in Step 4. This will make the beef hold on to itself rather than to you.

BUST OUT

- 2 Large bowls
- Baking sheet
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens; mince whites. Peel and mince **ginger**.



2 MAKE FIRECRACKER SAUCE

- In a large bowl, combine **mayonnaise, sour cream, honey, 2 tsp soy sauce (4 tsp for 4 servings), and Sriracha** to taste. (You'll use the rest of the soy sauce later.) Set aside.



3 COOK RICE

- In a small pot, combine **rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
 - Keep covered off heat until ready to serve.
- 🔄 Swap in **brown rice** for jasmine rice; use **1¾ cups water (3½ cups for 4)** and a **big pinch of salt**. Cook until tender, 20-25 minutes. Keep covered off heat until ready to serve. (Save **jasmine rice for another use.**)



4 FORM MEATBALLS

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



5 ROAST

- Place **meatballs** on one side of a **lightly oiled** baking sheet.
- Trim **green beans** if necessary. Toss 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.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt and pepper**.
- Carefully add **meatballs** to bowl with **sauce**; toss to coat.
- Divide rice between bowls or plates. Top with meatballs and drizzle with any remaining sauce. Serve **green beans** on the side. Garnish with **scallion greens**.

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