

## **INGREDIENTS**

2 PERSON | 4 PERSON



Scallions



1 Thumb | 1 Thumb Ginger



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 6



1/2 Cup | 1 Cup



10 oz | 20 oz Ground Beef\*\*



¼ Cup | ½ Cup Panko Breadcrumbs **Contains: Wheat** 



Green Beans



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

\*\*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.

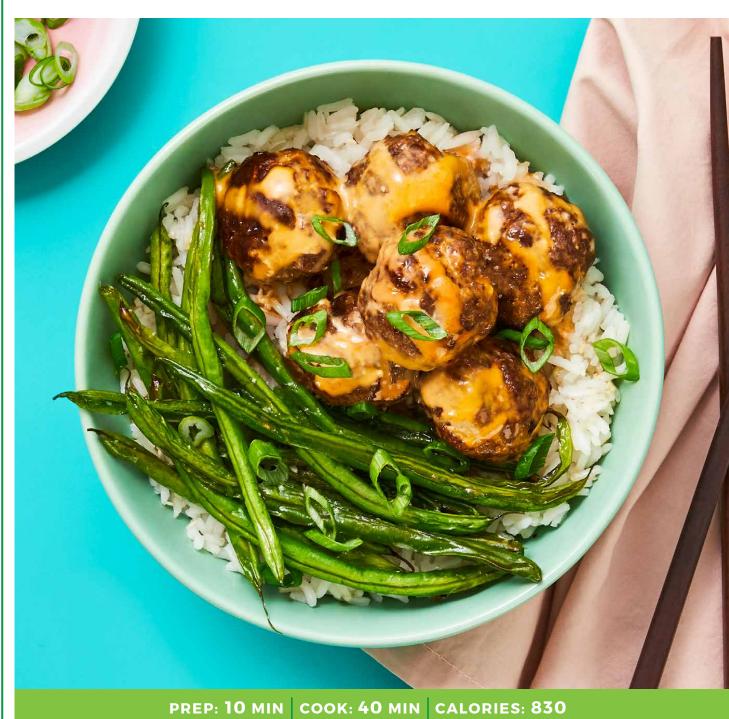


1¼ Cups | 2½ Cups Brown Rice



# FIRECRACKER MEATBALLS

with Roasted Green Beans & Jasmine Rice





## **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 13/4 cups water (31/2 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.