



# MEATBALLS WITH BULGOGI SAUCE

plus Roasted Carrots, Ginger Rice & Creamy Sriracha

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



1 Thumb | 2 Thumbs  
Ginger



2 | 4  
Scallions



¾ Cup | 1½ Cups  
Jasmine Rice



10 oz | 20 oz  
Ground Beef\*\*



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



4 oz | 8 oz  
Bulgogi Sauce  
Contains: Sesame,  
Soy, Wheat



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 1 tsp  
Sriracha



1 TBSP | 1 TBSP  
Sesame Seeds  
Contains: Sesame



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.



6 oz | 12 oz  
Asparagus

Calories: 910



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960



HELLO

## CREAMY SRIRACHA

This dynamic condiment adds a cooling kick to our savory-sweet meatballs.

## SPLISH SPLASH

Splash a little cold water on your hands before shaping the meatballs in step 4. The heat of your hands is what causes the mixture to stick; cooling your hands down will make the beef hold on to itself rather than to you.

## BUST OUT

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

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



## 1 ROAST CARROTS

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Toss on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.

-  Trim and discard woody bottom ends from **asparagus**. Swap in asparagus for carrots; roast until lightly browned and tender, 10-12 minutes. (**Save carrots for another use.**)



## 4 FORM & BAKE MEATBALLS

- While rice cooks, in a large bowl, combine **beef\***, **scallion whites**, **panko**, **remaining ginger**, and **1 TBSP bulgogi sauce** (2 TBSP for 4 servings). (**You'll use the rest of the bulgogi sauce in the next step.**) Season with **salt** (we used ¾ tsp; 1½ tsp for 4) and **pepper.**
- Form into 1½-inch meatballs and spread out on a second baking sheet.
- Bake on middle rack until browned and cooked through, 14-16 minutes.



## 2 PREP

- While carrots roast, peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens; mince whites.



## 5 MIX SRIRACHA & COAT

- Meanwhile, in a small bowl, combine **sour cream** with **Sriracha** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- Once **meatballs** are done, gently transfer to a second large bowl; add **remaining bulgogi sauce** and toss to coat.



## 3 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the ginger**; cook until fragrant, 1 minute.
- Stir in **rice**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



## 6 FINISH & SERVE

- Fluff **rice** with a fork; taste and season with **salt** if desired.
- Divide rice between plates and top with **carrots**, **meatballs**, and any **bulgogi sauce** from bowl. Drizzle with **creamy Sriracha**. Garnish with **scallion greens** and as many **sesame seeds** as you like. Serve.