



JIMMY O. YANG'S PORK MEATBALL CURRY

over Rice with Pickled Carrots & Curly Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Limes



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



1 | 2
Onion



4 oz | 8 oz
Shredded Carrots



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Curry Powder



1 | 2
Coconut Milk
Contains: Tree Nuts



1 oz | 2 oz
Sweet Thai Chili
Sauce



1 | 2
Veggie Stock
Concentrate



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

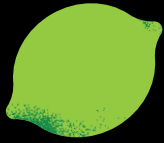
FROM JIMMY O. YANG'S KITCHEN



The actor and comedian delivers delicious flavor combos with fun cooking techniques worthy of a standing ovation.



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 1010



HELLO FRESH

LOOSEY-JUICY

Firmly roll the lime on the countertop with your palm before quartering. This quick hack softens the fruit, helping it yield more juice.

BUST OUT

- Zester
 - Paper towels
 - 2 Large bowls
 - Plastic wrap
 - Small pot
 - Baking sheet
 - Large pan
-
- Kosher salt
 - Black pepper
 - Sugar (2 tsp | 4 tsp)
 - Cooking oil (1 TBSP | 1 TBSP)



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Zest and quarter **one lime**; halve the other lime (for 4 servings, zest and quarter two limes; halve the remaining two).
- Trim **scallions**; thinly slice whites crosswise. Halve greens lengthwise (making sure not to cut all the way through), then open like a book. Lay flat, then slice lengthwise into very thin strips. Soak in a bowl of **ice water** until they curl; drain and pat dry with paper towels.
- Peel and mince or grate **ginger**. Peel and mince or grate **garlic**. Halve, peel, and finely dice **onion**.



2 PICKLE CARROTS

- In a large microwave-safe bowl, combine **carrots**, **juice from halved lime**, **2 tsp sugar**, **salt**, and **pepper** (juice from both halved limes and 4 tsp sugar for 4 servings).
- Cover with plastic wrap; microwave for 30 seconds. Set aside until ready to serve, stirring occasionally.



3 COOK RICE

- In a small pot, combine **rice**, **1 1/4 cups water** (2 1/4 cups for 4 servings), and a **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. **TIP: If you have a rice cooker, feel free to use it instead of cooking your rice on the stove!**



4 ROAST MEATBALLS

- In a second large bowl, combine **pork***, **panko**, **scallion whites**, **ginger**, **garlic**, **salt** (we used 3/4 tsp; 1 1/2 tsp for 4 servings), and **pepper**.
- Form into 10-12 1 1/2-inch meatballs (20-24 meatballs for 4 servings).
- Place **meatballs** on a **lightly oiled** baking sheet. Roast on top rack until meatballs are cooked through, 14-16 minutes.



5 START CURRY

- Once meatballs have roasted 5 minutes, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned, 4-6 minutes.
- Season with **2 tsp curry powder** (4 tsp for 4 servings), **salt**, and **pepper**. (TIP: Use more curry powder for a stronger flavor!) Cook, stirring occasionally, until fragrant, 30-60 seconds.



6 FINISH CURRY

- Stir in **coconut milk**, **chili sauce**, **stock concentrate**, **1/4 cup water**, **juice from two lime wedges**, and a **pinch of lime zest** (1/2 cup water and juice from four lime wedges for 4 servings).
- Bring to a boil, then reduce heat to medium low. Simmer until thickened, 2-4 minutes. **TIP: If curry seems too thick, stir in splashes of water as needed.**
- Taste and season with **salt** and more lime juice if desired. Turn off heat; add **meatballs** and stir to coat with **coconut curry sauce**. **TIP: If sauce is done before meatballs finish roasting, remove sauce from heat and set aside.**



7 SERVE

- Divide **rice**, **meatballs with coconut curry sauce**, and **pickled carrots** between shallow bowls. Garnish with **scallion greens**. Serve with **remaining lime wedges** on the side. **TIP: If you like a little more zing, drizzle on some hot sauce or scatter thinly sliced chili over top.**

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