



BANH MI-STYLE MEATBALL BOWLS

with Pickled Cuke Salad, Sriracha Lime Mayo & Ginger Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



1 | 2
Super Select
Cucumber



1 | 2
Lime



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



4 oz | 8 oz
Shredded Carrots



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
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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.



12 oz | 24 oz
Cauliflower Rice

Calories: 770



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 900



HELLO

BANH MI-STYLE MEATBALLS

Aromatic meatballs paired with classic banh mi toppings

STICKY FINGERS

Splash cold water on your hands before shaping the meatballs to make sure the beef holds on to itself rather than to you.

BUST OUT

- Zester
- Small pot
- 2 Large bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk
- Baking sheet
- Medium bowl
- Small bowl

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger**. Peel and mince **garlic**. Halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Zest and quarter **lime** (for 4 servings, zest one lime and quarter both).



4 MAKE SALAD & MIX MAYO

- Meanwhile, in a medium bowl, combine **cucumber**, **carrots**, and as much **lime zest** and **lime juice** as you like (save a bit of lime juice for the mayo). Season with **salt** and **pepper**.
- In a small bowl, combine **mayonnaise**, a squeeze of lime juice, and up to **half the Sriracha** to taste (save the rest for the next step).



2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **half the ginger** and cook until fragrant, 30 seconds.
- Stir in **rice**, **¾ cup water** (1½ cups for 4), 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.

- After cooking **ginger**, add **cauliflower rice** (no need to drain) and a **big pinch of salt and pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. (Save **jasmine rice** for another use.)



5 MAKE SAUCE & TOSS

- In a second large bowl, combine **2½ TBSP sweet soy glaze** (5 TBSP for 4 servings), **½ tsp sugar** (1 tsp for 4), and **remaining Sriracha** to taste. (Be sure to measure the sweet soy glaze; we sent more.)
- Once **meatballs** are done, carefully transfer to bowl with **sauce**; toss until meatballs are thoroughly coated and sauce is just warmed through.



3 FORM & COOK MEATBALLS

- While rice cooks, in a large bowl, combine **beef***, **panko**, **ponzu**, **garlic**, **remaining ginger**, **salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**.
- Form **mixture** into 10-12 meatballs (20-24 meatballs for 4). Place **meatballs** on a **lightly oiled** baking sheet.
- Roast on top rack until browned and cooked through, 14-16 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Divide rice between bowls and top with **meatballs**, any **remaining sauce** from bowl, and **pickled veggie salad**. Drizzle with **Sriracha lime mayo** and serve with any **remaining lime wedges** on the side.