



# BANH MI-STYLE TURKEY MEATBALL BOWLS

with Pickled Veggie Salad, Chili Lime Mayo & Ginger Rice

## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs  
Ginger



1 Clove | 2 Cloves  
Garlic



1 | 2  
Mini Cucumber



¼ oz | ½ oz  
Cilantro



1 | 2  
Lime



½ Cup | 1 Cup  
Jasmine Rice



10 oz | 20 oz  
Ground Turkey



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 oz | 2 oz  
Sweet Thai Chili  
Sauce



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



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



## 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: 640



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 770



HELLO

### BANH MI-STYLE

Aromatic turkey meatballs are spooned over rice with a few classic banh mi sandwich toppings: crisp pickled veggies, spicy mayo, and fragrant cilantro.

### SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

### BUST OUT

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

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\*Ground Turkey is fully cooked when internal temperature reaches 165°.



### 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**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Finely chop **cilantro**. 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, half the cilantro**, and as much **lime juice** and **lime zest** 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 chili sauce** 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, 3/4 cup water** (1 1/2 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 **2 1/2 TBSP sweet soy glaze** (5 TBSP for 4 servings; be sure to measure—we sent more), **1/2 tsp sugar** (1 tsp for 4), and **remaining chili sauce** to taste.
- 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 **turkey\*, panko, ponzu, garlic, remaining ginger, salt** (we used 3/4 tsp; 1 1/2 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, pickled veggie salad**, and any **remaining sauce**. Drizzle with **chili lime mayo**. Garnish with **remaining cilantro** and serve with any **remaining lime wedges** on the side.