

# **INGREDIENTS**

2 PERSON | 4 PERSON



Sweet Potato



Scallions





10 oz | 20 oz Ground Pork



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



1 Thumb | 2 Thumbs Ginger

Green Beans

¼ Cup | ½ Cup

Panko

Breadcrumbs Contains: Wheat

1 TBSP | 2 TBSP

Onion Powder



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



1 tsp | 2 tsp Garlic Powder



2 TBSP | 4 TBSP Hoisin Sauce Contains: Soy, Wheat



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.

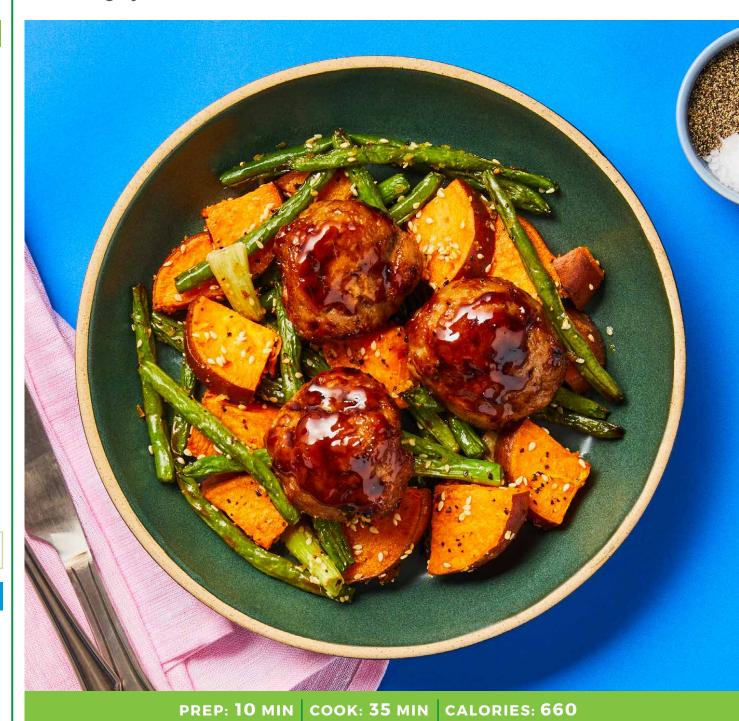


10 oz | 20 oz Ground Beef\*\*



# **SWEET & TANGY HOISIN PORK MEATBALLS**

over a Gingery Sweet Potato & Green Bean Jumble





## HELLO

#### **HOISIN SAUCE**

A sweet and tangy Cantonese-style sauce with a barbecue-like kick

# **TENDER IS THE MEAT**

A simple mix of panko and water helps keep your meatballs moist and tender (as does a light touch when forming them).

#### **BUST OUT**

- · Baking sheet
- Small bowl
- Large bowl
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp)

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\*Ground Pork is fully cooked when internal temperature





### 1 PREP

- · Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Lightly oil a baking sheet. Wash and dry produce.
- Trim and quarter sweet potato lengthwise; cut into ½-inch-thick pieces. Peel and mince or grate ginger. Trim green beans if necessary. Trim and cut scallions into 1-inch pieces.
- In a large bowl, soak panko with 2 TBSP water (4 TBSP for 4); let stand until absorbed (you'll use in the next step).



- Toss sweet potato, ginger, and sesame seeds on one side of prepared sheet with a drizzle of oil and a pinch of salt and pepper. (For 4 servings,
- spread out across entire sheet.) Roast on top rack for 5 minutes (you'll add more to the sheet then).
- · Meanwhile, to bowl with panko mixture, add pork\*, garlic powder, onion powder, salt (we used 3/4 tsp; 11/4 tsp for 4), and pepper and gently mix to combine.
- Form into 6 evenly sized meatballs (12 meatballs for 4).





- Once sweet potato has roasted 5 minutes, remove sheet from oven. Place **meatballs** on opposite side of sheet. (For 4 servings, add meatballs to a second sheet.)
- · Carefully add green beans and scallions to sweet potato; toss to combine.
- Return to top rack and roast until meatballs are cooked through, 11 minutes. (For 4, roast meatballs on middle rack and veggies on top rack, swapping positions halfway through.)



• Meanwhile, in a small bowl, mix sweet soy glaze and hoisin until combined.



- · Once veggies and meatballs have cooked 11 minutes, remove sheet from oven. (For 4 servings, leave veggies roasting on middle rack.)
- Carefully brush **meatballs** with **hoisin** glaze. Return to top rack until glaze is tacky and veggies are tender, 3-5 minutes more



· Divide gingery sweet potato and green bean jumble between shallow bowls: top with hoisin-glazed meatballs. Serve.