



SWEET & TANGY HOISIN PORK MEATBALLS

over a Gingery Sweet Potato & Green Bean Jumble

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



1 Thumb | 2 Thumbs
Ginger



6 oz | 12 oz
Green Beans



2 | 4
Scallions



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Onion Powder



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



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



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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.



10 oz | 20 oz
Ground Beef**

Calories: 710



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 660



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 reaches 160°.

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



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**).



4 MAKE HOISIN GLAZE

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



2 START VEGGIES & MEATBALLS

- 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 ¾ tsp; 1¼ tsp for 4),** and **pepper** and gently mix to combine.
- Form into 6 evenly sized meatballs (**12 meatballs for 4**).

🔄 Swap in **beef*** for pork.



5 FINISH VEGGIES & MEATBALLS

- 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.



3 COOK MEATBALLS

- 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.**)



6 SERVE

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