



MEATBALLS WITH BULGOGI SAUCE

plus Roasted Carrots, Ginger Rice & Creamy Sriracha

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



1 Thumb | 2 Thumbs
Ginger



2 | 4
Scallions



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



4 oz | 8 oz
Bulgogi Sauce
Contains: Sesame,
Soy, Wheat



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Sriracha



1 TBSP | 1 TBSP
Sesame Seeds
Contains: Sesame



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.



12 oz | 24 oz
Cauliflower Rice

Calories: 770



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960



HELLO

CREAMY SRIRACHA

This dynamic condiment adds a cooling kick to our savory-sweet meatballs.

SPLISH SPLASH

Splash a little cold water on your hands before shaping the meatballs in step 4. The heat of your hands is what causes the mixture to stick; cooling your hands down will make the beef hold on to itself rather than to you.

BUST OUT

- Peeler
- 2 Large bowls
- 2 Baking sheets
- Small bowl
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

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1 ROAST CARROTS

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Toss on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



2 PREP

- While carrots roast, peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens; mince whites.



3 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the ginger**; cook until fragrant, 1 minute.
- Stir in **rice**, **1¼ cups water (2¼ cups for 4 servings)**, 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** to pot; cook, stirring occasionally, until tender, 6-8 minutes. Turn off heat; stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. Keep covered off heat until ready to serve. (Save **jasmine rice for another use.**)



4 FORM & BAKE MEATBALLS

- While rice cooks, in a large bowl, combine **beef*, scallion whites, panko, remaining ginger**, and **1 TBSP bulgogi sauce (2 TBSP for 4 servings)**. (You'll use the rest of the **bulgogi sauce in the next step.**) Season with **salt (we used ¾ tsp; 1½ tsp for 4)** and **pepper.**
- Form into 1½-inch meatballs and spread out on a second baking sheet.
- Bake on middle rack until browned and cooked through, 14-16 minutes.



5 MIX SRIRACHA & COAT

- Meanwhile, in a small bowl, combine **sour cream** with **Sriracha** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- Once **meatballs** are done, gently transfer to a second large bowl; add **remaining bulgogi sauce** and toss to coat.



6 FINISH & SERVE

- Fluff **rice** with a fork; taste and season with **salt** if desired.
- Divide rice between plates and top with **carrots, meatballs**, and any **bulgogi sauce** from bowl. Drizzle with **creamy Sriracha**. Garnish with **scallion greens** and as many **sesame seeds** as you like. Serve.

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