



THAI CHILI COCONUT SMASHED PORK PATTIES

with Lime Rice, Roasted Green Beans & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb
Ginger



1 | 1
Lime



1 | 2
Coconut Milk
Contains: Tree Nuts



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Green Beans



1 oz | 2 oz
Sweet Thai
Chili Sauce



½ oz | 1 oz
Peanuts
Contains: Peanuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*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

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: 950



10 oz | 20 oz
Ground Turkey
Calories: 830



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 930



HELLO

COCONUT MILK

Subtly sweet, nutty flavor + richness makes for ultra creamy sauces.

SMASH COURSE

This recipe's got built-in stress relief in the form of smashing meatballs into patties. Psst, the extra surface area means they get extra crisp and browned.

BUST OUT

- Zester
 - Small pot
 - Large bowl
 - Baking sheet
 - Large pan
 - Kosher salt
 - Black pepper
 - Sugar
 - Cooking oil
 - Butter
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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

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

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



1 PREP

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger**. Zest and quarter **lime**. Trim **green beans** if necessary.



4 ROAST PATTIES & GREEN BEANS

- Place **meatballs** on one side of a **lightly oiled** baking sheet. Using a **lightly oiled** spatula, smash meatballs to make ¾-inch-thick patties. Toss **green beans** on empty side with a **drizzle of oil, salt, and pepper**. (For 4 servings, divide between 2 sheets; roast patties on middle rack and green beans on top rack.)
- Roast on top rack until patties are cooked through and green beans are browned and tender, 14-16 minutes.



2 COOK COCONUT RICE

- In a small pot, combine ½ cup **water**, ¼ cup **coconut milk** (**thoroughly shake in container before opening**), 1 TBSP **butter**, ½ tsp **sugar**, and a **big pinch of salt**. (For 4 servings, use ½ cup coconut milk, 1 cup water, 2 TBSP butter, and 1 tsp sugar.)
- Bring to a boil, then stir in **rice** and reduce to a simmer. Cover and cook until tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 SIMMER SAUCE

- When patties and green beans have 5 minutes left, in a large pan, combine **chili sauce** with **remaining coconut milk** over medium-high heat. Bring to a simmer and cook until reduced by about half, 2-3 minutes.
- Turn off heat. Stir in a **squeeze of lime juice** to taste.



3 FORM MEATBALLS

- While rice cooks, in a large bowl, combine **pork***, **panko**, **ginger**, **salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**.
- Form into 10-12 (**20-24 for 4 servings**) 1½-inch meatballs.

Swap in **beef*** or **turkey*** for pork.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and season with **salt** and **pepper**.
- Add **patties** to pan with **coconut chili sauce**; toss to coat.
- Divide rice between bowls; top with patties and **green beans**. Spoon any remaining sauce over patties. Sprinkle with **peanuts**. Serve with any **remaining lime wedges** on the side.