Thai Coconut Pork Meatballs

with Coconut Rice, Roasted Green Beans & Peanuts

40-50 Minutes · Calories: 1040 · Protein: 33 g

Ingredients 2 Person | 4 Person

- **1 Thumb(s) | 1 Thumb(s)** Ginger
- **2 | 2** Scallions
- **1 | 1** Lime
- **1 | 2** Coconut Milk
- **6 oz | 12 oz** Green Beans
- **½ oz | 1 oz** Peanuts
- **1 oz | 2 oz** Sweet Thai Chili Sauce
- **10 oz | 20 oz** Ground Pork
- **¾ Cup(s) | 1½ Cup(s)** Jasmine Rice
- **¼ Cup(s) | ½ Cup(s)** Panko Breadcrumbs

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.

Hello

Coconut Rice

Jasmine rice simmers with coconut milk for nutty-sweet flavor.

Before you start

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.

Cooking tools

fine-mesh strainer, zester, small pot, large bowl, baking sheet, large pan

Pantry ingredients

kosher salt, black pepper, cooking oil, butter, sugar

Nutrition

Nutrients	per serving
Calories:	1040
Total Fat:	57g
Saturated Fat:	28g
Sodium:	750mg
Total Carbohydrate:	92g
Dietary Fiber:	5g
Added Sugars:	7g
Protein:	33g

Allergens

coconut milk (contains: tree nuts), peanuts (contains: peanuts), panko breadcrumbs (contains: wheat), butter (contains: milk)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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

1 Prep

- Adjust rack to top position **(top and middle positions for 4 servings)** and preheat oven to 425 degrees. **Wash and dry produce.**
- Place **rice** in a fine-mesh strainer and rinse until water runs clear. Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Trim **green beans** if necessary. Zest and quarter **lime**.

2 Make Coconut Rice

- Thoroughly shake **coconut milk** in container before opening.
- In a small pot, combine **⅔ cup water**, ¼ cup coconut milk **(you'll use the rest later)**, **1 TBSP butter**, **½ tsp sugar**, and a **big pinch of salt**. **(For 4 servings, use 1 cup water, ½ cup coconut milk, 2 TBSP butter, and 1 tsp sugar.)**
- Bring to a boil, then stir in **rice**; cover and reduce heat to low. Cook until liquid has absorbed and rice is tender, 15-18 minutes.
- Keep covered off heat for at least 10 minutes or until ready to serve.

3 Form Meatballs

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

4 Roast Meatballs & Green Beans

- Place **meatballs** on one side of a **lightly oiled** baking sheet. Toss **green beans** on empty side with a **drizzle of oil**, **salt**, and **pepper**. **(For 4 servings, divide between two sheets.)**
- Roast on top rack **(for 4, roast meatballs on middle rack and green beans on top rack)** until meatballs are cooked through and green beans are browned and tender, 14-16 minutes.

5 Make Sauce

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

6 Finish & Serve

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

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

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

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