



BANH MI MEATBALL BOWLS

with Pickled Veggie Salad, Sriracha Lime Mayo & Ginger Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



1 | 2
Persian Cucumber



¼ oz | ½ oz
Cilantro



1 | 2
Lime



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ground Beef



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



4 oz | 8 oz
Shredded Carrots



1 tsp | 2 tsp
Sriracha



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



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

HELLO

BANH MI MEATBALLS

Aromatic beef meatballs are layered over rice with a few classic banh mi sandwich toppings: creamy mayo, crisp pickled veggies, and fragrant cilantro.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 830



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.

BUST OUT

- Zester
- Small pot
- 2 Large bowls
- Baking sheet
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TSP | 1 TSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Peel and mince or grate **ginger**. Peel and mince **garlic**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Zest 1 **lime** (for 4 servings, zest 1 lime and quarter both). Finely chop **cilantro**.



4 MIX SALAD & MAYO

- Meanwhile, in a medium bowl, combine **cucumber**, **carrots**, **half the cilantro**, and as much **lime juice** and **lime zest** as you like. Season with **salt** and **pepper**.
- In a small bowl, combine **mayonnaise**, a squeeze of lime juice, and up to **half the sriracha** to taste (save the rest for the next step).



2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **half the ginger** and cook until fragrant, 30 seconds.
- Stir in **rice**, **¾ cup water** (1½ cups for 4), 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.



5 MAKE SAUCE & TOSS

- In a second large bowl, combine **sweet soy glaze** with **remaining sriracha** to taste.
- Once **meatballs** are done, carefully transfer to bowl with **sauce**; toss until meatballs are thoroughly coated and sauce is just warmed through.



3 FORM & COOK MEATBALLS

- While rice cooks, in a large bowl, combine **beef***, **panko**, **ponzu**, **garlic**, **remaining ginger**, **salt** (we used ¾ tsp), and **pepper**. (Use 1½ tsp salt for 4 servings.)
- Form mixture into 10-12 meatballs (20-24 meatballs for 4). Place meatballs on a **lightly oiled** baking sheet.
- Roast on top rack until browned and cooked through, 14-16 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Divide rice between bowls and top with **meatballs**, any **remaining sauce** from bowl, and **pickled veggie salad**. Drizzle with **sriracha lime mayo**. Garnish with **remaining cilantro** and serve with any **remaining lime wedges** on the side.

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