



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 |
| 
2 TBSP 4 TBSP
Mayonnaise
Contains: Eggs | 
1 tsp 2 tsp
Sriracha |
| 
4 TBSP 8 TBSP
Sweet Soy Glaze
Contains: Soy, Wheat | |

HELLO

BANH MI-STYLE MEATBALLS

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

BANH MI-STYLE MEATBALL BOWLS

with Pickled Veggie Salad, Sriracha Lime Mayo & Ginger Rice



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 850



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
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

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



4 MAKE SALAD & MIX MAYO

- Meanwhile, in a medium bowl, combine **cucumber**, **carrots**, **half the cilantro**, and as much **lime juice** and **lime zest** as you like (save a bit of lime juice for the mayo). 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 **2½ TBSP sweet soy glaze** (5 TBSP for 4 servings), **½ tsp sugar** (1 tsp for 4), and **remaining Sriracha** to taste. (Be sure to measure the sweet soy glaze; we sent more.)
- 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; 1½ tsp for 4 servings), and **pepper**.
- 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°.