



# BANH MI-STYLE PORK MEATBALL BOWLS

with Pickled Veggie Salad, Ginger Rice & Chili Mayo

## INGREDIENTS

2 PERSON | 4 PERSON

- 1 Thumb | 2 Thumbs**  
Ginger
- 1 Clove | 2 Cloves**  
Garlic
- 1 | 2**  
Persian Cucumber
- ¼ oz | ½ oz**  
Cilantro
- 5 tsp | 5 tsp**  
White Wine Vinegar
- ½ Cup | 1 Cup**  
Jasmine Rice
- 10 oz | 20 oz**  
Ground Pork
- 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 oz | 2 oz**  
Sweet Thai Chili Sauce  
Contains: Soy
- 4 TBSP | 8 TBSP**  
Sweet Soy Glaze  
Contains: Soy, Wheat



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



**10 oz | 20 oz**  
Ground Beef

**Calories: 840**



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



HELLO

## BANH MI-STYLE MEATBALLS

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

### THE RICE IS RIGHT

Want to nail the perfect pot of rice?

Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce the heat to the lowest setting. Let it simmer until no water remains (resisting the urge to peek!). Finally, let the pot sit off heat for a few minutes while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

### BUST OUT

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

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



### 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**.



### 4 MAKE SALAD & MIX MAYO

- Meanwhile, in a medium bowl, combine **cucumber**, **carrots**, **half the cilantro**, and **¼ of the vinegar**. Season with **salt** and **pepper**.
- In a small bowl, combine **mayonnaise**, **¼ of the vinegar**, and up to **half the chili sauce** 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 chili sauce** 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 **pork\***, **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.

🔄 Simply swap in **beef\*** for pork.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice between bowls and top with **meatballs**, any **remaining sauce** from bowl, and **pickled veggie salad**. Drizzle with **chili mayo**. Garnish with **remaining cilantro** and serve.