

# **INGREDIENTS**

2 PERSON | 4 PERSON









Persian Cucumber



Cilantro



Lime



1/2 Cup | 1 Cup Jasmine Rice

6 ml | 12 ml

Ponzu Sauce

Contains: Fish, Soy,



10 oz | 20 oz **Ground Turkey** 



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



4 oz | 8 oz **Shredded Carrots** 



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



loz 2 oz Sweet Thai D Contains: Soy



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

## **HELLO**

#### **BANH MI-STYLE**

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

# **BANH MI-STYLE TURKEY MEATBALL BOWLS**

with Pickled Veggie Salad, Chili Lime Mayo & Ginger Rice





#### 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 (1/2 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

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



### 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).



#### **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.



## **3 FORM & COOK MEATBALLS**

- While rice cooks, in a large bowl, combine turkey\*, panko, ponzu, garlic, remaining ginger, salt (we used ¾ tsp;
   ½ 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.

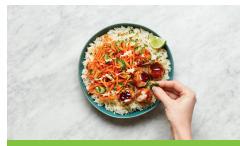


#### **4 MAKE SALAD & MIX MAYO**

- 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 chili sauce to taste (save the rest for the next step).



- In a second large bowl, combine
  2½ TBSP sweet soy glaze (5 TBSP for
  4 servings; be sure to measure-we sent
  more), ½ tsp sugar (1 tsp for 4), and
  remaining chili sauce to taste.
- Once **meatballs** are done, carefully transfer to bowl with sauce; toss until meatballs are thoroughly coated and sauce is just warmed through.



#### 6 FINISH & SERVE

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

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