



HALL OF FAME

# BEEF BULGOGI MEATBALLS

with Roasted Carrots, Ginger Rice & Sriracha Crema



## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 860**



Carrots



Ginger



Panko Breadcrumbs  
(Contains: Wheat)



Jasmine Rice



Sriracha



Scallions



Ground Beef



Bulgogi Sauce  
(Contains: Soy, Wheat)



Sour Cream  
(Contains: Milk)



Sesame Seeds

## START STRONG


Splash a little water on your hands before shaping the meatballs in step 4. This will keep the mixture sticking to itself (and not to your fingers).

## BUST OUT

- Peeler
- 2 Baking sheets
- Small pot
- 2 Large bowls
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Carrots **12 oz** | **24 oz**
- Ginger **1 Thumb** | **2 Thumbs**
- Scallions **2** | **4**
- Jasmine Rice **¾ Cup** | **1½ Cups**
- Ground Beef\* **10 oz** | **20 oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Bulgogi Sauce **8 TBSP** | **16 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Sriracha  **1 tsp** | **1 tsp**
- Sesame Seeds **1 TBSP** | **1 TBSP**

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



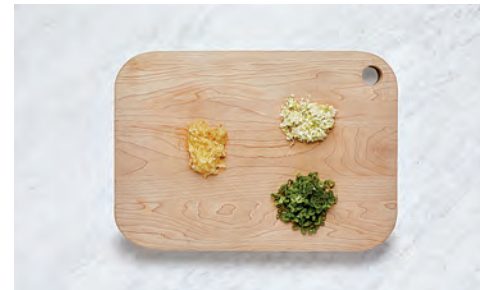
## 1 ROAST CARROTS

Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Toss on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



## 4 FORM & BAKE MEATBALLS

While rice cooks, in a large bowl, combine **beef**, **scallion whites**, **panko**, remaining **ginger**, and **1 TBSP bulgogi sauce** (2 TBSP for 4 servings; you'll use the rest in the next step). Season with **salt** (we used ¾ tsp; 1½ for 4) and **pepper**. Form into 1½-inch meatballs; place on a second baking sheet. Bake **meatballs** on middle rack until browned and cooked through, 14-16 minutes.



## 2 PREP

While carrots roast, peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens; mince whites.



## 5 MAKE CREMA & COAT MEATBALLS

Meanwhile, in a small bowl, combine **water** 1 tsp at a time until mixture reaches a drizzling consistency. Once **meatballs** are done, carefully transfer to a second large bowl; add remaining **bulgogi sauce** and toss to coat.



## 3 COOK RICE

Heat a drizzle of **oil** in a small pot over medium-high heat. Add half the **ginger**; cook until fragrant, 1 minute. Stir in **rice**, **1¼ cups water** (2¼ cups for 4 servings), 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.



## 6 FINISH & SERVE

Fluff **rice** with a fork; taste and season with **salt** if desired. Divide between plates and top with **carrots**, **meatballs**, and any **bulgogi sauce** from bowl. Drizzle with **sriracha crema**. Garnish with **scallion greens** and as many **sesame seeds** as you like and serve.

## SRIRA-CHA-CHA

Loved this spicy crema? Mix it up again to drizzle on tacos or chili.



Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com

WK23.NJ-2