



INGREDIENTS

2 PERSON | 4 PERSON

- | | | |
|---|--|--|
| 
1 Thumb 1 Thumb
Ginger | 
1 1
Lime | 
1 2
Coconut Milk
Contains: Tree Nuts |
| 
½ Cup 1 Cup
Jasmine Rice | 
10 oz 20 oz
Ground Pork | 
¼ Cup ½ Cup
Panko
Breadcrumbs
Contains: Wheat |
| 
6 oz 12 oz
Green Beans | 
1 oz 2 oz
Sweet Thai Chili
Sauce | 
½ oz 1 oz
Peanuts
Contains: Peanuts |



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

GUARDIANS RECIPE ADVENTURE

In celebration of Marvel Studios' *Guardians of the Galaxy Vol. 3*, landing in theaters on May 5, we're transporting out-of-this-world flavors right to your kitchen—so grab your chosen family and get ready for a delicious adventure.

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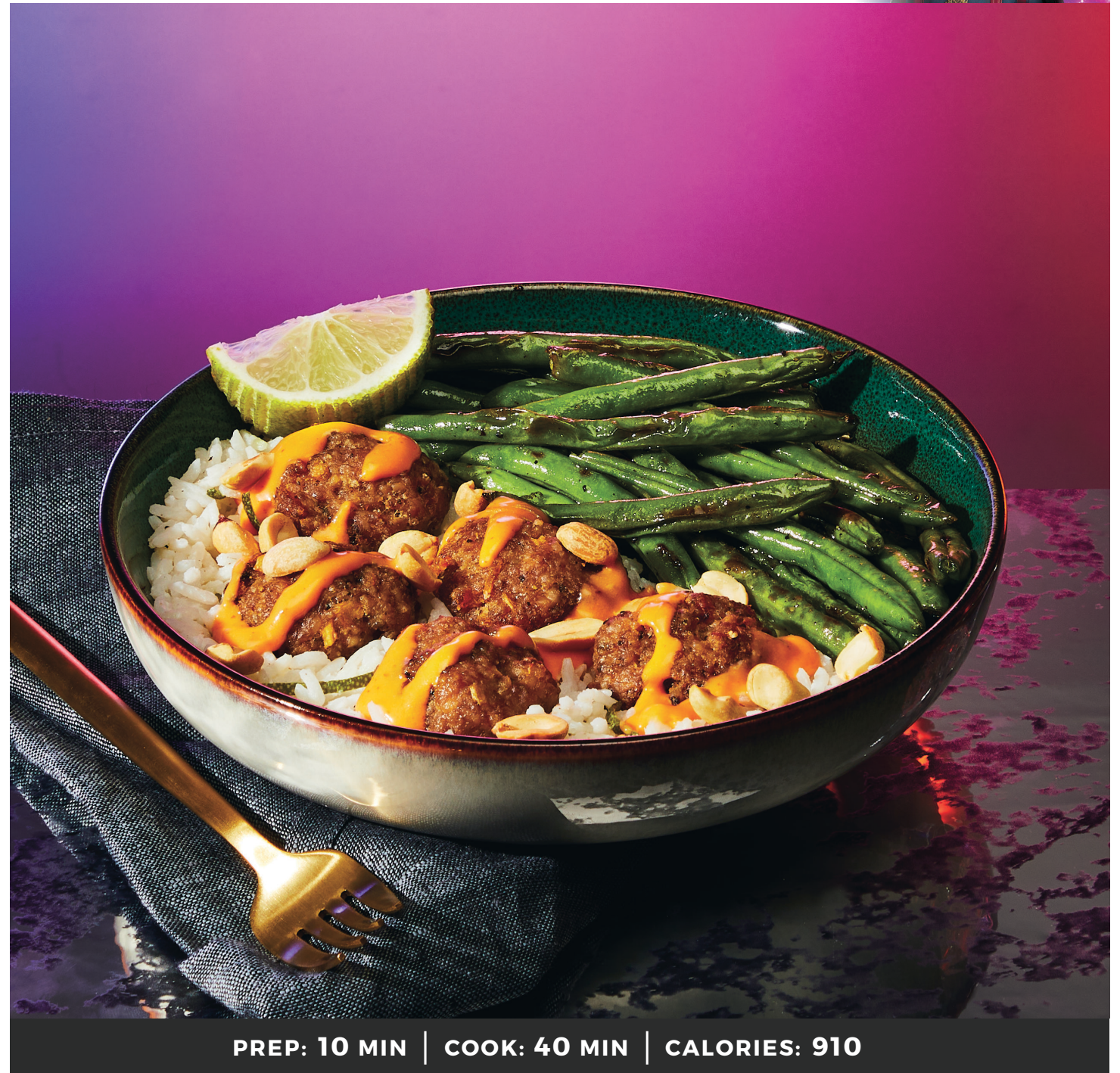
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"DESTROYED" CHILI COCONUT PORK SMASH PATTIES

with Zesty Rice, Roasted Green Beans & Peanuts



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 910



DEMOLISHABLE

This recipe's got built-in stress relief in the form of smashing meatballs until they're as flat as can be. Psst, the extra surface area means a patty that gets crisp and deeply browned for some out-of-this-world flavor.

BUST OUT

- Zester
- Baking sheet
- Small pot
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Sugar (1/2 tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk



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



1 PREP

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger**. Zest and quarter **lime**.



2 COOK COCONUT RICE

- Thoroughly shake **coconut milk** in container before opening.
- In a small pot, combine 1/4 cup coconut milk (**you'll use the rest later**), 1/2 cup **water**, **1 TBSP butter**, 1/2 tsp **sugar**, and a **big pinch of salt**. (**For 4 servings, use 1/2 cup coconut milk, 1 cup water, 2 TBSP butter, and 1 tsp sugar.**)
- Bring to a boil, then stir in **rice**; cover, and reduce heat to low. Cook until liquid has absorbed and rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve



3 FORM MEATBALLS

- While rice cooks, in a large bowl, combine **pork***, **panko**, **ginger**, **salt** (**we used 3/4 tsp; 1 1/2 tsp for 4 servings**), and **pepper**.
- Form into 10-12 (**20-24 for 4 servings**) 1 1/2-inch meatballs.



4 ROAST PATTIES & GREEN BEANS

- Place **meatballs** on one side of a **lightly oiled** baking sheet. Using a **lightly oiled** spatula, smash meatballs to make 3/4-inch-thick patties.
- Trim **green beans** if necessary. Toss green beans on empty side of sheet with a **drizzle of oil**, **salt**, and **pepper**. (**For 4 servings, divide between two sheets; roast patties on middle rack and green beans on top rack.**)
- Roast on top rack until patties are cooked through and green beans are browned and tender, 14-16 minutes.



5 SIMMER SAUCE

- When patties and green beans have 5 minutes left, combine **chili sauce** with **remaining coconut milk** in a large pan; heat over medium-high heat. Bring to a simmer and cook until reduced by about half, 2-3 minutes.
- Turn off heat. Stir in a **squeeze of lime juice** to taste.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and season with **salt** and **pepper**.
- Add **patties** to pan with **coconut chili sauce**; toss to coat.
- Divide rice between bowls; top with patties and **green beans**. Spoon any remaining sauce over patties. Sprinkle with **peanuts**. Serve with any **remaining lime wedges** on the side.

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