



FIRECRACKER MEATBALLS

with Roasted Green Beans & Sesame Rice



HELLO



All-purpose Kikkoman® Soy Sauce is traditionally brewed from water, soybeans, wheat, and salt. It is aged for several months to develop its characteristic rich, mellow flavor.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 790**



Scallions



Ginger



Mayonnaise
(Contains: Eggs)



Sour Cream
(Contains: Milk)



Honey



Sriracha



Kikkoman® Traditionally Brewed Soy Sauce
(Contains: Soy, Wheat)



Korean Chili Flakes



Sesame Seeds



Jasmine Rice



Ground Beef



Panko Breadcrumbs
(Contains: Wheat)



Green Beans

START STRONG

We recommend tasting the Korean chili flakes on their own first before garnishing your dish (they can be spicy!). Add as much or as little as your heart desires—you're the chef, after all!

BUST OUT

- 2 Large bowls
- Small pot
- Baking sheet
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

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

- Scallions **2 | 4**
- Ginger **1 Thumb | 2 Thumbs**
- Mayonnaise **2 TBSP | 4 TBSP**
- Sour Cream **2 TBSP | 4 TBSP**
- Honey **2 tsp | 4 tsp**
- Kikkoman® Traditionally Brewed Soy Sauce **2 TBSP | 4 TBSP**
- Sriracha **1 tsp | 2 tsp**
- Sesame Seeds **1 TBSP | 2 TBSP**
- Jasmine Rice **½ Cup | 1 Cup**
- Ground Beef* **10 oz | 20 oz**
- Panko Breadcrumbs **¼ Cup | ½ Cup**
- Green Beans **6 oz | 12 oz**
- Korean Chili Flakes **1 tsp | 1 tsp**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens; mince whites. Peel and mince **ginger**.



4 FORM MEATBALLS

In a second large bowl, combine **beef, panko, ginger, scallion whites**, remaining **soy sauce, salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**. Form into 10-12 (20-24 for 4) 1½-inch meatballs.



2 MAKE FIRECRACKER SAUCE

In a large bowl, combine **mayonnaise, sour cream, honey, 2 tsp soy sauce** (4 tsp for 4 servings; you'll use the rest later), and **sriracha** to taste. Set aside.



5 ROAST MEATBALLS & GREEN BEANS

Place **meatballs** on one side of a lightly **oiled** baking sheet. On empty side of sheet, toss **green beans** with a drizzle of **oil, salt, and pepper**. Roast on top rack until meatballs are cooked through and green beans are browned and tender, 14-16 minutes. (For 4 servings, divide between 2 baking sheets; roast meatballs on middle rack and green beans on top rack.)



3 COOK RICE

Heat a drizzle of **oil** in a small pot over medium-high heat. Add half the **sesame seeds** (you'll use the rest later); cook, stirring, until golden brown, 1-2 minutes. Add **rice, ¾ cup water** (1½ cups for 4 servings), and a big pinch of **salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



6 FINISH & SERVE

Fluff **rice** with a fork; season with **salt and pepper**. Divide between bowls or plates. Carefully add **meatballs** to bowl with **sauce**; toss to coat. Top rice with meatballs. Drizzle with any remaining sauce. Serve **green beans** to the side. Garnish with **scallion greens, remaining sesame seeds, and chili flakes** to taste.

LIGHTNING SEED

We also love sesame rice paired with stir-fried chicken and veggies.

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