



FIRECRACKER MEATBALLS

with Roasted Green Beans & Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 Thumb | 1 Thumb
Ginger



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Honey



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ground Beef



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Green Beans



1 tsp | 1 tsp
Korean Chili
Flakes

HELLO

FIRECRACKER SAUCE

Sweet, savory, spicy, and creamy—this awesome sauce is a flavor explosion!



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 740



AS YOU LIKE IT

We recommend tasting the Korean chili flakes on their own first before garnishing your dish (they can be a little 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 (2 tsp | 2 tsp)

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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**.



2 MAKE FIRECRACKER SAUCE

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



3 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 FORM MEATBALLS

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



5 ROAST MEATBALLS & BEANS

- Place **meatballs** on one side of a lightly **oiled** baking sheet. Toss **green beans** on empty side 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 sheets; roast meatballs on middle rack and green beans on top rack.**)



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 and drizzle with any remaining sauce. Serve **green beans** to the side. Garnish with **scallion greens** and **chili flakes** to taste.

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