



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



1 Thumb | 1 Thumb  
Ginger



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs, Soy



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

HELLO

## FIRECRACKER SAUCE

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

# FIRECRACKER MEATBALLS

with Roasted Green Beans & Jasmine Rice



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 780





## (UN)STICKY BUSINESS

Splash a little water on your hands before shaping the meatballs in step 4. This will keep the mixture sticking to itself rather than your hands.

## 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 (**middle and top 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**, **scallion whites**, **ginger**, **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

- 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**. (For 4 servings, divide between 2 sheets; **roast meatballs on middle rack and green beans on top rack**.)
- Roast on top rack until meatballs are cooked through and green beans are browned and tender, 14-16 minutes.



## 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**.

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