



# FIRECRACKER MEATBALLS

with Roasted Green Beans & Jasmine Rice

HALL OF FAME

## 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

### HALL OF FAME

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



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





## (UN)STICKY BUSINESS

Splash a little cold water on your hands before shaping the meatballs in step 4. The heat in your hands is what causes the mixture to stick; cooling your hands down will make the beef hold on to itself rather than to you.

## BUST OUT

- 2 Large bowls
- Small pot
- Baking sheet
- Kosher salt
- Black pepper
- Cooking 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**. (We used 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**.
- Carefully add **meatballs** to bowl with **sauce**; toss to coat.
- Divide rice between bowls or plates. Top with meatballs and drizzle with any remaining sauce. Serve **green beans** on the side. Garnish with **scallion greens**.

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