

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs, Soy



2 tsp | 4 tsp Honey



1 tsp | 2 tsp Sriracha 🖠



10 oz | 20 oz **Ground Beef**





1 Thumb | 1 Thumb Ginger



2 TBSP | 4 TBSP Sour Cream Contains: Milk



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



1/2 Cup | 1 Cup Jasmine Rice



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat

6 oz | 12 oz Green Beans

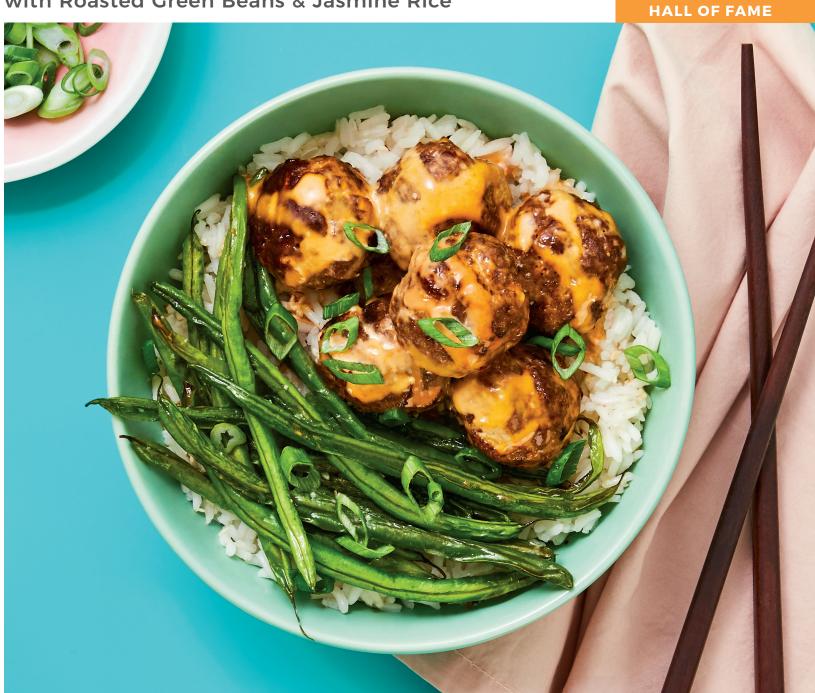
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FIRECRACKER MEATBALLS

with Roasted Green Beans & Jasmine Rice



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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* Ground Beef 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 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.

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