



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



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 Pork



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!

FIRECRACKER PORK MEATBALLS

with Roasted Green Beans & Jasmine Rice



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



HELLO FRESH

FEELIN' HOT

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
- Cooking oil (**2 tsp** | **2 tsp**)

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*Ground Pork 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 produce.**
- Trim and thinly slice **scallions**, separating whites from greens; mince whites.



4 FORM MEATBALLS

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



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.



5 ROAST

- Place **meatballs** on one side of a **lightly oiled** baking sheet.
- Trim **green beans** if necessary; toss 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.



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.



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** to the side. Garnish with **scallion greens** and **chili flakes** to taste.

WK 20-27