














HOISIN-GLAZED MEATBALLS

with Jasmine Rice and Snow Peas



HELLO
HOISIN GLAZE
 Sweet and tangy with a barbecue-like kick

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 670**

-  Ginger
-  Ground Beef
-  Garlic Powder
-  Jasmine Rice
-  Snow Peas
-  Sesame Seeds
-  Scallions
-  Panko Breadcrumbs
(Contains: Wheat)
-  Egg
(Contains: Egg)
-  Hoisin Sauce
(Contains: Soy)
-  Lime

START STRONG

Meatballs are a great vehicle for unfamiliar flavors. Get the kids extra excited for the meal by letting them help with the mixing, shaping, and glazing.

BUST OUT

- Peeler
- Large pan
- Medium pot
- Medium bowl
- Baking sheet
- Sugar (1 tsp)
- Oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- Ginger 1 Thumb
- Scallions 4
- Snow Peas 8 oz
- Ground Beef 20 oz
- Panko Breadcrumbs ½ Cup
- Garlic Powder 2 tsp
- Egg 1
- Jasmine Rice 1 Cup
- Hoisin Sauce 4 TBSP
- Lime 1
- Sesame Seeds 2 TBSP

HELLO WINE



PAIR WITH

Tengo Yecla Monastrell, 2016

HelloFresh.com/Wine

HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Bring **2 cups salted water** to a boil in a medium pot. Peel **ginger**, then mince until you have 1 TBSP. Trim, then thinly slice **scallions**, keeping greens and whites separate. Trim any tough ends or strings from **snow peas**.



4 GLAZE MEATBALLS

After **meatballs** have cooked 10 minutes, remove baking sheet from oven. Use a spoon to glaze each meatball with a little bit of **hoisin sauce**. Return to oven and bake until sauce has lost some of its shine, about 5 minutes.



2 MAKE MEATBALLS

Combine **ginger, scallion whites, beef, panko, garlic powder, 1 tsp sugar,** and **1 egg** in a medium bowl (we sent an extra egg). Season with **salt** and **pepper** (we used 1 tsp salt). Form into 1-inch balls and place on a lightly oiled baking sheet. Bake in oven until no longer pink on surface, about 10 minutes.



5 COOK SNOW PEAS

Heat **1 TBSP oil** in a large pan over medium-high heat. Add **snow peas** and cook, tossing, until tender, 4-5 minutes. Season with **salt** and **pepper**.



3 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes.



6 FINISH AND SERVE

Cut **lime** into wedges. Sprinkle **meatballs** with **sesame seeds**. Divide **rice** between plates, then top with **snow peas** and meatballs. Garnish with **scallion greens**. Serve with lime wedges on the side for squeezing over.

FRESH TALK

How many meatballs do you think it would take to serve everyone in your class at school?

Share your #HelloFreshPics with us! | (800) 733-2414 HelloFresh.com | hello@hellofresh.com

WK38 NJ-15