

THAI COCONUT PORK MEATBALLS

with Sweet Rice & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs Ginger



Scallions



Lime



3/4 Cup | 11/2 Cups Jasmine Rice



5.07 oz | 10.14 oz Coconut Milk **Contains: Tree Nuts**



10 oz | 20 oz Ground Pork



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



6 ml | 12 ml Ponzu Sauce Contains: Fish, Soy,



6 oz | 12 oz Green Beans



Sweet Thai Chili Sauce



½ oz | 1 oz Peanuts Contains: Peanuts

HELLO

SWEET RICE

Jasmine rice simmers with coconut milk for nutty-sweet flavor.



PREP: 10 MIN

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HOT TIP

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- · Fine-mesh strainer
- Zester
- · Small pot
- Large bowl
- · Baking sheet
- · Large pan
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

 Contains: Milk

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce.
- Place rice in a fine-mesh strainer and rinse until water runs clear. Peel and mince or grate ginger. Trim and thinly slice scallions, separating whites from greens; mince whites. Zest and quarter lime.
- 4 SERVINGS: Adjust racks to top and middle positions.



2 MAKE COCONUT RICE

- Thoroughly shake coconut milk in container before opening.
- In a small pot, combine ¼ cup coconut milk (you'll use the rest later), 1 cup water, 1 TBSP butter, 1 tsp sugar, and a big pinch of salt.
- Bring to a boil, then stir in rice, cover, and reduce heat to low. Cook until liquid has absorbed and rice is tender, 15-18 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.
- 4 SERVINGS: Use ½ cup coconut milk, 1¾ cups water, 2 TBSP butter, and 2 tsp sugar.

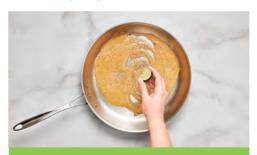


- While rice cooks, in a large bowl, combine pork*, panko, ginger, scallion whites, ponzu, salt (we used ¾ tsp kosher salt), and pepper. Form into 10-12 1½-inch meatballs.
- 4 SERVINGS: Use 1½ tsp kosher salt.
 Form into 20-24 meatballs.



4 ROAST MEATBALLS & BEANS

- 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.
- Roast on top rack until meatballs are cooked through and green beans are browned and tender. 14-16 minutes.
- 4 SERVINGS: Divide between 2 sheets; roast meatballs on middle rack and green beans on top rack.



5 SIMMER SAUCE

- When meatballs and green beans have 5 minutes left, combine chili sauce and remaining coconut milk in a large pan; heat over medium-high heat. Bring to a simmer and cook until reduced by about half, 2-3 minutes.
- Turn off heat. Stir in a squeeze of **lime juice** to taste.



6 FINISH & SERVE

- Fluff rice with a fork and stir in lime zest. Season with salt and pepper.
- Add meatballs to pan with coconut chili sauce: toss to coat.
- Divide rice between bowls; top with meatballs and green beans. Spoon any remaining sauce over meatballs. Sprinkle with peanuts and scallion greens. Serve with remaining lime wedges on the side.

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