



HALL OF FAME

FIRECRACKER MEATBALLS

with Roasted Green Beans & Jasmine Rice



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 | **TOTAL: 40 MIN** | **CALORIES: 740**



Scallions



Mayonnaise
(Contains: Eggs)



Honey



Korean Chili Flakes



Jasmine Rice



Panko Breadcrumbs
(Contains: Wheat)



Ginger



Sour Cream
(Contains: Milk)



Sriracha



Soy Sauce
(Contains: Soy, Wheat)



Ground Beef



Green Beans

START STRONG

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
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2** | **4**
- Ginger **1 Thumb** | **1 Thumb**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Honey **2 tsp** | **4 tsp**
- Soy Sauce **2 TBSP** | **4 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Jasmine Rice **½ Cup** | **1 Cup**
- Ground Beef* **10 oz** | **20 oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Green Beans **6 oz** | **12 oz**
- Korean Chili Flakes **1 tsp** | **1 tsp**

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



1 PREP

Adjust rack to top position (top and middle 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**.



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 kosher salt; 1 tsp for 4 servings), and **pepper**. Form into 10-12 (20-24 for 4) 1½-inch meatballs.



2 MAKE FIRECRACKER SAUCE

In a large bowl, combine **mayonnaise, sour cream, honey, 2 tsp soy sauce** (4 tsp for 4 servings; you'll use the rest later), and **sriracha** to taste. Set aside.



5 ROAST MEATBALLS & GREEN 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. (For 4 servings, divide between 2 sheets; roast meatballs on middle rack and green beans on top rack.)



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**. Divide between bowls or plates. Carefully add **meatballs** to bowl with **sauce**; toss to coat. Top rice with meatballs and drizzle with any remaining sauce. Serve **green beans** to the side. Garnish with **scallion greens** and **chili flakes** to taste.

TAKE TWO

Try making this dish again with ground pork.

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