



# HOISIN-GLAZED MEATBALLS

with Jasmine Rice and Green Beans



## HELLO

### HOISIN GLAZE

Sweet and tangy with a barbecue-like kick

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 800



Ginger



Ground Beef



Garlic Powder



Hoisin Sauce  
(Contains: Soy, Wheat)



Lime



Scallions



Panko Breadcrumbs  
(Contains: Wheat)



Jasmine Rice



Green Beans



Sesame Seeds

## START STRONG

Splash a little water on your hands before shaping the meatballs in step 3. This will keep the mixture sticking to itself rather than your fingers.

## BUST OUT

- Baking sheet
- Peeler
- Small pot
- Large pan
- 2 Medium bowls
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Ginger **1 Thumb** | **1 Thumb**
- Scallions **2** | **4**
- Jasmine Rice **½ Cup** | **1 Cup**
- Ground Beef\* **10 oz** | **20 oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Garlic Powder **1 tsp** | **2 tsp**
- Hoisin Sauce **6 TBSP** | **12 TBSP**
- Green Beans **6 oz** | **12 oz**
- Lime **1** | **1**
- Sesame Seeds **1 TBSP** | **1 TBSP**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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# HelloFRESH



## 1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. Lightly **oil** a baking sheet. **Wash and dry all produce.** Peel **ginger**, then mince until you have ½ TBSP (1 TBSP for 4 servings). Trim and thinly slice **scallions**, separating whites from greens; mince whites.



## 2 COOK RICE

In a small pot, combine ¾ **cup water** (1½ cups for 4 servings) and a pinch of **salt**. Bring to a boil, then stir in **rice**, cover, and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 3 MAKE MEATBALLS

Meanwhile, in a medium bowl, combine **beef**, **panko**, **minced ginger**, **scallion whites**, **garlic powder**, and **2 TBSP water** (3 TBSP for 4 servings). Season with **salt** (we used ¾ tsp; 1½ tsp for 4) and **pepper**. Form into 1-inch balls and place on prepared baking sheet. Bake until meatballs are browned and cooked through, 15-18 minutes.



## 4 GLAZE MEATBALLS

Meanwhile, in a second medium bowl, combine **hoisin** and **2 TBSP water** (3 TBSP for 4 servings). Once **meatballs** are cooked through, carefully transfer to bowl with hoisin mixture and toss to coat.



## 5 COOK GREEN BEANS

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **green beans** and cook, stirring, 3 minutes. Add **2 TBSP water** (4 TBSP for 4 servings) and cover pan with a lid or aluminum foil. Cook until tender, 2-3 minutes more. Uncover and let water evaporate. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Cut **lime** into wedges. Sprinkle **meatballs** with **sesame seeds**. Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** and **pepper**. Divide rice between plates, then top with **green beans** and meatballs. Garnish with **scallion greens**. Serve with **lime wedges** on the side.

## FEEL THE HEAT

If you've got sriracha on hand, add a drizzle to this dish for extra oomph.

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