



# HOISIN SRIRACHA MEATBALLS

with Jasmine Rice and Carrot Ribbons



**HELLO**  
**HOISIN SRIRACHA GLAZE**  
An Asian-inspired mix of sweet and spicy

**PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 870**



Scallions



Carrots



Ground Beef



Moo Shu  
Spice Blend



Jasmine Rice



Sesame Seeds



Lime



Honey



Panko  
Breadcrumbs  
(Contains: Wheat)



Sriracha



Hoisin Sauce  
(Contains: Wheat, Soy)



Shallot

## START STRONG

Splash a little water on your hands before shaping the meatballs in step 3. This will keep the mixture sticking to itself and not to your fingers.

## BUST OUT

- Baking sheet
- 2 Medium bowls
- Aluminum foil
- Small pot
- Zester
- Small bowl
- Peeler
- Rubber spatula
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Lime 1 | 2
- Shallot 1 | 2
- Carrots 2 | 4
- Honey 1 TBSP | 2 TBSP
- Ground Beef 10 oz | 20 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Moo Shu Spice Blend 1 tsp | 2 tsp
- Sriracha 1 tsp | 2 tsp
- Jasmine Rice ¾ Cup | 1½ Cups
- Hoisin Sauce 1 oz | 2 oz
- Sesame Seeds 1 TBSP | 2 TBSP

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Place rack in upper third of oven and preheat to 425 degrees. Line a baking sheet with aluminum foil and brush with a drizzle of **oil**. Trim **scallions**. Finely mince whites; thinly slice greens. Zest 1 tsp zest from **lime**, then cut into six wedges. Halve, peel, and mince **shallot**.



## 4 COOK RICE

Meanwhile, melt **1 TBSP butter** in a small, lidded pot over medium-high heat. Add remaining **shallot** and cook, stirring, until fragrant, about 30 seconds. Add **rice** and **1¼ cups water**. (If making rice for 4, use 2 ½ cups.) Season with **salt** and **pepper**. Bring to a boil, then stir, cover, and reduce heat to a gentle simmer. Cook until tender, 10-12 minutes.



## 2 MAKE SALAD

Peel **carrots**. Using your peeler, shave carrots lengthwise into thin ribbons and place in a medium bowl along with **scallion greens**, **lime zest**, **juice** from two lime wedges, half the **honey**, and a large drizzle of **oil**. Toss to combine and season with **salt** and **pepper**.



## 5 GLAZE MEATBALLS

Stir together **hoisin sauce**, **½ tsp sriracha**, remaining **honey**, **juice** from two lime wedges, and **1 TBSP water** in a small bowl. Once **meatballs** are browned, remove from oven and brush with hoisin mixture. Return sheet to oven and bake until glaze is tacky and has lost some of its shine, about 5 minutes. Fluff **rice** with a fork and season with **salt** and **pepper**.



## 3 FORM MEATBALLS

Gently mix **beef**, **¼ cup panko** (we sent more), **scallion whites**, **1 tsp shallot**, **moo shu spice**, **1 tsp sriracha**, **½ tsp salt**, and **pepper** in another medium bowl. Shape into 1½-inch-wide meatballs (you should have about 10). Transfer to lined baking sheet. Bake in oven until browned, 8-10 minutes.



## 6 FINISH AND SERVE

Divide **rice** between bowls; top with **meatballs**. Using a rubber spatula, scrape up any excess **glaze** from sheet and drizzle onto meatballs. (**TIP:** Add up to 1 TBSP water to sheet to loosen glaze.) Top with **carrot salad** (and marinating liquid, if desired). Sprinkle with **sesame seeds**. Serve with remaining **lime wedges** and **sriracha**.

## FANTASTIC!

Mighty meatballs with an Asian twist

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