



# ONE-PAN MEXICAN PORK MEATBALLS

over Rice with Peppers, Cheese, and Smoky Tomato Sauce



## HELLO

### MEXICAN MEATBALLS

Based on Mexico's *albóndigas*, this recipe features pork in a hearty tomato sauce.

**PREP: 15 MIN** | **TOTAL: 40 MIN** | **CALORIES: 710**



Bell Pepper\*



Red Onion



Lime



Mexican Spice Blend



Panko Breadcrumbs  
(Contains: Wheat)



Precooked White Rice



Mexican Cheese Blend  
(Contains: Milk)



Long Green Pepper



Cilantro



Ground Pork



Smoked Paprika



Crushed Tomatoes



Sour Cream  
(Contains: Milk)

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG



Let's get rolling! Kids can help with shaping the meatballs. Just have everyone splash a little water on their hands before starting (this will keep the meat from sticking).

## BUST OUT

- 2 Small bowls
- Large bowl
- Large pan
- Tongs
- Vegetable oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |   |          |
|---|----------|
| • Bell Pepper   | 1        |
| • Long Green Pepper   | 1        |
| • Red Onion   | 1        |
| • Cilantro  | ¼ oz     |
| • Lime  | 1        |
| • Ground Pork   | 20 oz    |
| • Mexican Spice Blend  | 2 TBSP   |
| • Panko Breadcrumbs   | ¼ Cup    |
| • Smoked Paprika       | 1 tsp    |
| • Crushed Tomatoes  | 13.76 oz |
| • Precooked White Rice  | 17 oz    |
| • Sour Cream  | 4 TBSP   |
| • Mexican Cheese Blend  | 1 Cup    |

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 PREP

Wash and dry all produce. Core and seed **bell** and **green peppers**, then cut into small pieces. Halve, peel, and dice **onion**. Chop **cilantro**. Halve **lime**. Squeeze 1 TBSP juice from one half into a small bowl; cut other half into wedges.



## 4 MAKE SAUCE

Add **bell pepper**, **green pepper**, **onion**, a pinch of **salt**, and **½ tsp paprika** (we sent more) to same pan over medium-high heat. (**TIP:** Add more paprika for more smoky flavor but be careful—it's spicy, too.) Cook, stirring, until softened and lightly browned, about 5 minutes, adjusting heat as needed if veggies begin to brown too quickly. Pour in **tomatoes** and **¼ cup water** and bring to a simmer.

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## 2 SHAPE MEATBALLS

In a large bowl, mix **pork**, **Mexican spice blend**, **panko**, **1 tsp salt**, and a few pinches of **pepper**. Shape mixture into 2-inch meatballs (you should have about 16).



## 5 COOK MEATBALLS AND RICE

Add **meatballs** and any **juices** on plate to pan. Reduce heat to medium low, cover pan, and simmer until meatballs are cooked through, 8-10 minutes. Meanwhile, microwave **rice** according to package instructions.



## 3 COOK MEATBALLS

Heat a large drizzle of **oil** in a large, tall-sided pan over medium-high heat. Add **meatballs** and cook without disturbing until lightly browned on bottom, about 2 minutes. Using tongs, flip meatballs over and cook until lightly browned on opposite side, about 2 minutes more. Transfer to a plate. Pour out any oil in pan until only 1 TBSP is left.



## 6 FINISH AND SERVE

In a small bowl, stir together **sour cream**, reserved **lime juice**, and a small pinch of **salt**. Divide **rice** between bowls. Top with **meatballs**, **sauce**, and **veggies** from pan. Drizzle with **sour cream mixture**. Sprinkle with **cheese**. Garnish with **cilantro**. Serve with **lime wedges**.

## FRESH TALK

What is the best thing you've done so far this summer?

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