



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

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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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