



PORK BULGOGI MEATBALLS

with Carrots and Zucchini over Rice



HELLO

BULGOGI SAUCE

A savory meat marinade that combines soy sauce and sesame with a little bit of sweetness

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 790



Zucchini



Ginger



Ground Pork



Bulgogi Sauce
(Contains: Wheat, Soy)



Precooked
Long-Grain Rice



Sriracha



Lime



Panko
Breadcrumbs
(Contains: Wheat)



Shredded Carrots



Sesame Oil



Sesame Seeds

START STRONG

Splash a little water on your hands before shaping the meatballs in step 2. This will keep the mixture sticking to itself and not to your fingers.

BUST OUT

- Peeler
- 2 Medium bowls
- Large pan
- Large bowl
- Vegetable oil (4 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 1
- Ginger 1 Thumb | 1 Thumb
- Lime 1 | 2
- Ground Pork 10 oz | 20 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Bulgogi Sauce 4 oz | 8 oz
- Shredded Carrots 4 oz | 8 oz
- Sesame Oil 1 TBSP | 1 TBSP
- Precooked Long-Grain Rice 8.5 oz | 17 oz
- Sriracha 1 tsp | 2 tsp
- Sesame Seeds 1 TBSP | 1 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)





1 PREP

Wash and dry all produce. Halve **zucchini** lengthwise, then slice crosswise into thin half-moons. Peel **ginger**, then mince until you have 1 TBSP. Cut **lime** into wedges.



4 COOK CARROTS AND BROWN MEATBALLS

Heat another drizzle of **oil** in same pan, then add **carrots** and season with **salt** and **pepper**. Cook until tender, 3-4 minutes. Add to bowl with **zucchini**, then toss both veggies with half the **sesame oil** (save the rest for step 6). Set aside. Heat a large drizzle of oil in same pan over medium-high heat. Add **meatballs** and cook, turning, until browned all over, 4-6 minutes.



2 MAKE MEATBALLS

Combine **ginger, pork, panko**, and **1 TBSP bulgogi sauce** (save the rest for step 5) in a medium bowl. Season with **salt** and **pepper** (we used ½ tsp kosher salt). Shape into 1-inch balls.



5 SIMMER SAUCE AND WARM RICE

Add remaining **bulgogi sauce** to pan with **meatballs**. Bring to a simmer, then reduce heat to medium low and cover pan. (**TIP:** If your pan doesn't have a lid, cover it with aluminum foil.) Steam until meatballs are cooked through, about 5 minutes. Remove pan from heat. Meanwhile, massage **rice** in packet with hands to break up, then microwave according to package instructions.



3 COOK ZUCCHINI

Heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **zucchini** and season with **salt** and **pepper**. Cook, tossing, until just tender, 3-4 minutes. Remove from pan and set aside in another medium bowl.



6 FINISH AND SERVE

Place **rice** in a large bowl and toss with remaining **sesame oil** and a squeeze or two of **lime juice**. Divide between plates and top with **veggies** and **meatballs**. Drizzle with remaining **sauce** from pan and **sriracha** to taste. Garnish with **sesame seeds**. Serve with remaining **lime wedges**.

DAZZLING!

Meatballs are the main attraction, but the garnishes steal the show.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com