



PORK TERIYAKI MEATBALLS

with Carrots and Zucchini over Sesame Lime Rice



HELLO TERIYAKI SAUCE

Deeply savory and a little bit sweet—it's so delicious, you might just lick your plate.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 910**



Zucchini



Lime



Ground Pork



Teriyaki Sauce
(Contains: Soy)



Sesame Oil



Sriracha



Ginger



Scallions



Panko Breadcrumbs
(Contains: Wheat)



Shredded Carrots



Jasmine Rice



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

- 2 Medium bowls
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)

INGREDIENTS

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

- | | |
|---------------------|-------------------|
| • Zucchini | 1 1 |
| • Ginger | 1 Thumb 1 Thumb |
| • Lime | 1 2 |
| • Scallions | 2 2 |
| • Ground Pork* | 10 oz 20 oz |
| • Panko Breadcrumbs | ¼ Cup ½ Cup |
| • Teriyaki Sauce | 8 TBSP 16 TBSP |
| • Jasmine Rice | ¾ Cup 1½ Cups |
| • Shredded Carrots | 4 oz 8 oz |
| • Sesame Oil | 1 TBSP 1 TBSP |
| • Sriracha | 1 tsp 2 tsp |
| • Sesame Seeds | 1 TBSP 1 TBSP |

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

WINE CLUB

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1 PREP

Wash and dry all produce. Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Peel and mince **ginger** until you have 1 TBSP. Quarter **lime**. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK CARROTS AND SEAR MEATBALLS

Heat a drizzle of **oil** in same pan over medium-high heat. Add **carrots**; season with **salt** and **pepper**. Cook, stirring, until tender, 3-4 minutes. Transfer to bowl with **zucchini**; toss with half the **sesame oil** (save the rest for step 6). 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.

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2 FORM MEATBALLS AND COOK RICE

In a medium bowl, combine **pork**, **panko**, **ginger**, **scallion whites**, **1 TBSP teriyaki sauce** (2 TBSP for 4), **½ tsp salt** (1 tsp for 4), and **pepper**. Form into 1-inch balls. In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4), and a big pinch of **salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 SIMMER SAUCE AND FINISH MEATBALLS

Add remaining **teriyaki sauce** to pan with **meatballs**. Bring to a simmer, then cover pan and reduce heat to medium low. (**TIP:** If your pan doesn't have a lid, cover with aluminum foil.) Simmer until meatballs are cooked through, 5-7 minutes. Turn off heat.



3 COOK ZUCCHINI

Meanwhile, heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring, until just tender, 4-6 minutes. Turn off heat; transfer to a second medium bowl.



6 FINISH AND SERVE

Fluff **rice** with a fork; stir in remaining **sesame oil** and a squeeze of **lime juice** to taste. Divide between plates. Top with **veggies** and **meatballs**; drizzle with remaining **sauce** and **sriracha** to taste. Top with **sesame seeds** and **scallion greens**. Serve with remaining **lime wedges** on the side.

DAZZLING!

We also love sesame lime rice paired with stir-fried veggies.

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