



# THAI COCONUT PORK MEATBALLS

with Sweet Rice & Roasted Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs  
Ginger



2 | 4  
Scallions



1 | 1  
Lime



¾ Cup | 1½ Cups  
Jasmine Rice



5.07 oz | 10.14 oz  
Coconut Milk  
Contains: Tree Nuts



10 oz | 20 oz  
Ground Pork



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



6 ml | 12 ml  
Ponzu Sauce  
Contains: Fish, Soy, Wheat



6 oz | 12 oz  
Green Beans



1 oz | 2 oz  
Sweet Thai  
Chili Sauce



½ oz | 1 oz  
Peanuts  
Contains: Peanuts

## HELLO

### SWEET RICE

Jasmine rice simmers with coconut milk for nutty-sweet flavor.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 940



### HOT TIP

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

### BUST OUT

- Fine-mesh strainer
- Zester
- Small pot
- Large bowl
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh  
(646) 846-3663  
HelloFresh.com

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



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Place **rice** in a fine-mesh strainer and rinse until water runs clear. Peel and mince or grate **ginger**. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Zest and quarter **lime**.
- **4 SERVINGS: Adjust racks to top and middle positions.**



### 4 ROAST MEATBALLS & BEANS

- Place **meatballs** on one side of a lightly oiled baking sheet. Toss **green beans** on empty side with a drizzle of **oil, salt, and pepper**.
- Roast on top rack until meatballs are cooked through and green beans are browned and tender, 14-16 minutes.
- **4 SERVINGS: Divide between 2 sheets; roast meatballs on middle rack and green beans on top rack.**



### 2 MAKE COCONUT RICE

- Thoroughly shake **coconut milk** in container before opening.
- In a small pot, combine ¼ cup coconut milk (you'll use the rest later), **1 cup water, 1 TBSP butter, 1 tsp sugar,** and a big pinch of **salt**.
- Bring to a boil, then stir in **rice**, cover, and reduce heat to low. Cook until liquid has absorbed and rice is tender, 15-18 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.
- **4 SERVINGS: Use ½ cup coconut milk, 1¾ cups water, 2 TBSP butter, and 2 tsp sugar.**



### 5 SIMMER SAUCE

- When meatballs and green beans have 5 minutes left, combine **chili sauce** and remaining **coconut milk** in a large pan; heat over medium-high heat. Bring to a simmer and cook until reduced by about half, 2-3 minutes.
- Turn off heat. Stir in a squeeze of **lime juice** to taste.



### 3 FORM MEATBALLS

- While rice cooks, in a large bowl, combine **pork\*, panko, ginger, scallion whites, ponzu, salt** (we used ¾ tsp kosher salt), and **pepper**. Form into 10-12 1½-inch meatballs.
- **4 SERVINGS: Use 1½ tsp kosher salt. Form into 20-24 meatballs.**



### 6 FINISH & SERVE

- Fluff **rice** with a fork and stir in **lime zest**. Season with **salt and pepper**.
- Add **meatballs** to pan with **coconut chili sauce**; toss to coat.
- Divide rice between bowls; top with meatballs and **green beans**. Spoon any remaining sauce over meatballs. Sprinkle with **peanuts** and **scallion greens**. Serve with remaining **lime wedges** on the side.