



# THAI-SPICED PORK MEATBALLS

with Yakisoba Noodles and Broccoli



## HELLO

### THAI SEASONING

Garlic, sesame, and spices create incredible aromas that will have your kitchen smelling heavenly.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 830**



Garlic



Scallions



Lime



Thai Seasoning  
(Contains: Shellfish)



Soy Sauce  
(Contains: Soy)



Sesame Oil



Thai Chili



Broccoli Florets



Ground Pork



Yakisoba Noodles  
(Contains: Wheat, Soy)



Honey

## START STRONG

If any of the noodles are stuck together, pull them apart with your hands before boiling.

## BUST OUT

- Large pot
- Medium bowl
- Large pan
- Strainer
- Small bowl
- Oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 2 Cloves
- Thai Chili 1 | 1
- Scallions 2 | 2
- Broccoli Florets 8 oz | 16 oz
- Lime 1 | 1
- Ground Pork 10 oz | 20 oz
- Thai Seasoning 1 tsp | 2 tsp
- Soy Sauce 3 TBSP | 6 TBSP
- Honey ½ TBSP | 1 TBSP
- Sesame Oil 1 TBSP | 1 TBSP
- Yakisoba Noodles 8 oz | 16 oz

## HELLO WINE



PAIR WITH  
Wandern Monterey County  
Grüner Veltliner, 2016

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## 1 PREP

**Wash and dry all produce.** Bring a large pot of **water** to a boil. Mince **garlic**. Finely chop **chili**, removing ribs and seeds for less heat. Trim, then thinly slice **scallions**, keeping greens and whites separate. Cut any big **broccoli florets** into small, bite-size pieces. Halve **lime**.



## 4 COOK BROCCOLI AND MAKE SAUCE

Remove **meatballs** from pan and set aside. Heat another drizzle of **oil** in same pan over medium-high heat. Add **broccoli** and cook, tossing, until tender, 3-4 minutes. (**TIP:** If the broccoli won't soften, add 1 TBSP water to pan.) Season with **salt** and **pepper**. Remove from pan and set aside. Combine ¼ cup **water**, 3 TBSP **soy sauce**, ½ TBSP **honey**, and **sesame oil** in a small bowl and set aside (we sent more soy sauce and honey).



## 2 SHAPE MEATBALLS

Combine **pork**, **scallion whites**, **Thai seasoning**, half the **garlic**, and **salt** and **pepper** to taste in a medium bowl (we used ½ tsp kosher salt). Shape mixture into 1-inch meatballs (about the size of a gumball).



## 5 COOK NOODLES

Add half the **noodles** from package to pot of boiling water (use the rest as you like). Cook, stirring, until al dente, 2-3 minutes. Drain, then rinse under cold water. Add remaining **garlic**, **chili** (to taste), and a drizzle of **oil** to pan used for broccoli over medium-high heat. Cook until fragrant, 30 seconds. Add noodles and toss to coat.



## 3 STEAM MEATBALLS

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over, 2-4 minutes. Pour ¼ cup **water** into pan, cover, and let meatballs steam until nearly cooked through, 2-3 minutes. Uncover, reduce heat to low, and let water evaporate.



## 6 FINISH AND SERVE

Lower heat under pan to medium and add another drizzle of **oil**. Add **meatballs**, **broccoli**, and **soy sauce mixture** to pan. Cook, tossing, until combined and sauce clings to noodles, 1-2 minutes. Divide between bowls, then top with **scallion greens** and squeeze over a bit of **lime**.

## INTREPID!

Think of this as an Asian-style twist on spaghetti and meatballs.

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