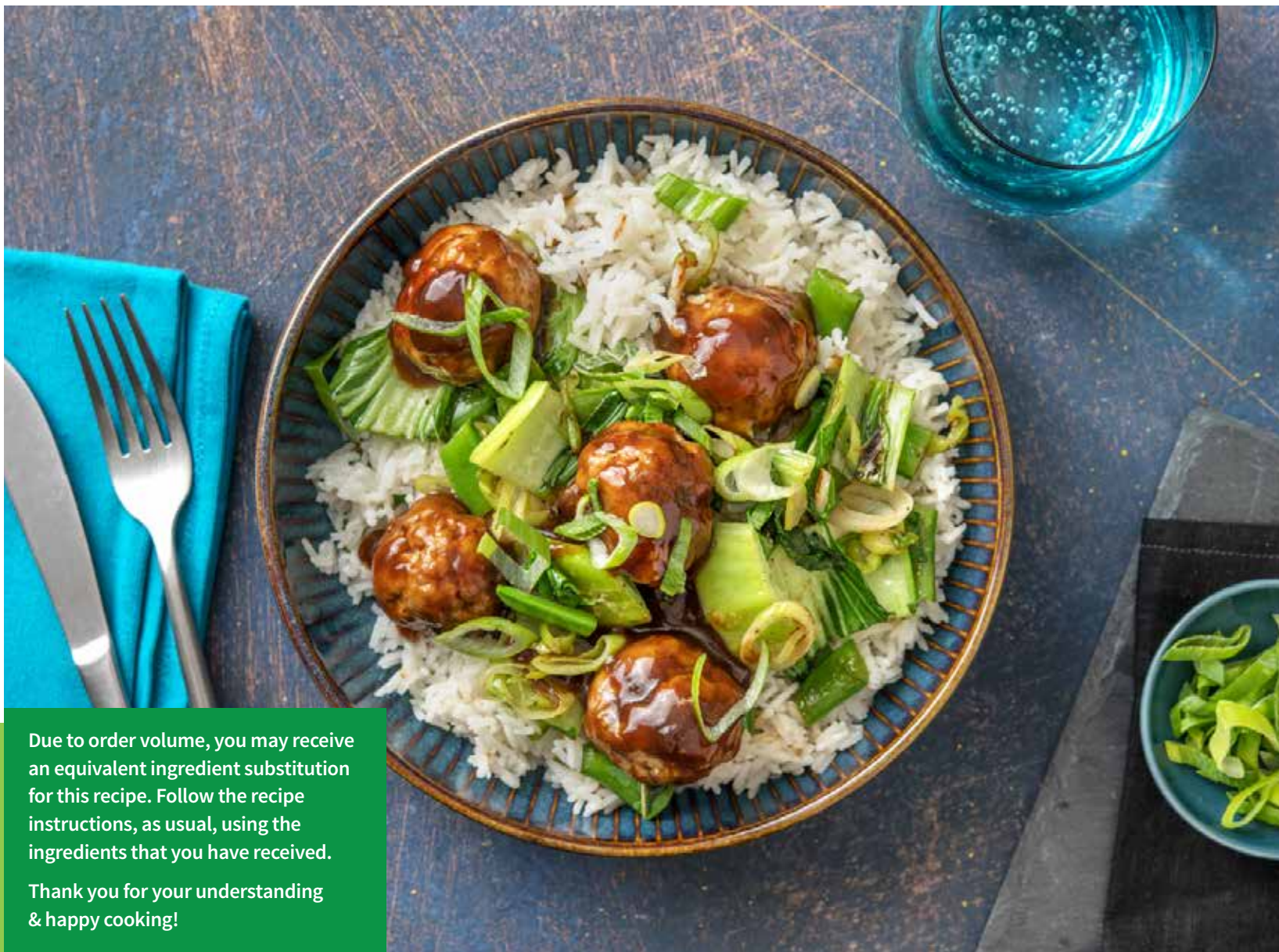




Hoisin-Glazed Pork Meatballs

with Stir-fried Snap Peas and Bok Choy on Coconut Rice

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Pork



Green Onions



Sugar Snap Peas



Shanghai Bok Choy



Ginger



Hoisin-Soy Sauce Blend



Jasmine Rice



Sweet Chili Sauce



Coconut Milk



Cornstarch



Panko Breadcrumbs

HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, 2 medium bowls, microplane/zester, measuring spoons, aluminum foil, medium pot, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Green Onions	2	4
Sugar Snap Peas	113 g	227 g
Shanghai Bok Choy	227 g	454 g
Ginger	30 g	60 g
Hoisin-Soy Sauce Blend	¼ cup	½ cup
Jasmine Rice	¾ cup	1 ½ cup
Sweet Chili Sauce	2 tbsp	4 tbsp
Coconut Milk	165 ml	400 ml
Cornstarch	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Add **1 cup water** (1 ¾ cups for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Trim, then halve **snap peas**. Cut **bok choy** into 1-inch pieces. Thinly slice **green onions**. Peel, then mince or grate **ginger**.



Stir-fry veggies

While **meatballs** bake, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **snap peas**. Cook, stirring often, until beginning to soften, 1-2 min. Add **bok choy** and **remaining ginger**. Cook, stirring often, until tender-crisp, 2-3 min. Season with **salt** and **pepper**. Remove pan from the heat, then transfer **veggies** to a plate.



Cook coconut rice

Add the **rice** and **coconut milk** to pot with **boiling water** (**NOTE**: Keep your eye on the pot so it doesn't boil over). Reduce the heat to medium-low. Cover and cook until the **rice** is tender and the **water** has been absorbed, 12-14 min.



Make sauce

While **veggies** cook, whisk together **hoisin-soy sauce**, **sweet chili sauce**, **cornstarch** and **¾ cups water** (dbl for 4ppl) in another medium bowl. Heat the same pan over medium heat. When hot, add **hoisin mixture** and cook, stirring often until slightly thickened, 2-3 min. Add **meatballs** to pan with sauce, tossing to combine.



Form & bake meatballs

Combine **pork** with **breadcrumbs**, **half the ginger** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Roll **pork mixture** into equal 1½-inch meatballs (**NOTE**: You should have 8 for 2ppl or 16 for 4ppl). Transfer **meatballs** to a foil-lined baking sheet. Bake in the **middle** of the oven, until golden, 12-14 min. **



Finish & serve

Fluff **coconut rice** with a fork. Stir in **half the green onions** and season with **salt**. Divide **rice** among plates. Top with **veggies**, **meatballs** and **sauce** from the pan. Sprinkle with **remaining green onions**.

Dinner Solved!