



# Hoisin-Glazed Pork Meatballs

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

30 Minutes



Ground Pork



Green Onions



Sugar Snap Peas



Shanghai Bok Choy



Ginger



Hoisin Sauce



Soy Sauce



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	226 g	452 g
Ginger	30 g	60 g
Hoisin Sauce	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
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) to a medium pot. Cover and bring to a boil over high heat. While the water comes to a boil, 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 4 ppl), 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 and cover to keep warm.



### 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 **liquid** has been absorbed, 12-14 min.



### Make sauce

While **veggies** cook, whisk together **hoisin sauce**, **soy sauce**, **sweet chili sauce**, **cornstarch** and **¾ cups water** (dbl for 4 ppl) in another medium bowl. When veggies are done, 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, toss to coat.



### Form and bake meatballs

While rice cooks, combine **pork** with **panko**, **half the ginger** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Roll **pork mixture** into **8 equal 1½-inch meatballs** (16 for 4 ppl). Transfer **meatballs** to a foil-lined baking sheet. Bake in the **middle** of the oven, until golden-brown, 12-14 min.\*\*



### Finish and 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!