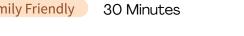


Hoisin-Glazed Pork Meatballs

with Stir-fried Veggies on Coconut Rice

Family Friendly





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
🗮 Minced Turkey	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Green Onions	2	4
Sugar Snap Peas	113 g	227 g
Baby Bok Choy, chopped	227 g	454 g
Ginger	30 g	60 g
Hoisin Sauce	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
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 74°C/165°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 ³/₃ **cup water** (1 cup for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. Trim, then halve **snap peas**. Thinly slice **green onions**. Peel, then mince or grate **ginger**.



Cook coconut rice

When the **water** is boiling, stir in **coconut milk** and **rice**, then bring to a gentle boil. (NOTE: Keep your eye on the pot so it doesn't boil over.) Reduce heat to mediumlow. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Form and bake meatballs

While **rice** cooks, combine **pork**, **panko**, **half the ginger** and ¹/₄ **tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl). (TIP: If you prefer a firmer meatball, add an egg to the mixture!) Transfer **meatballs** to a foil-lined baking sheet. Bake in the **middle** of the oven, until golden-brown and cooked through, 12-14 min.**

🚞 CUSTOM RECIPE

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook **pork**.



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!

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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** and **remaining ginger**. Cook, stirring often, until fragrant, 1-2 min. Add **bok choy**. 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.



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.