



# Hoisin-Glazed Pork Meatballs

with Stir-fried Veggies on Coconut Rice

Family Friendly 30 Minutes



Ground Pork



Minced Turkey



Jasmine Rice



Green Onions



Sugar Snap Peas



Baby Bok Choy, chopped



Ginger



Hoisin Sauce



Soy Sauce



Sweet Chili Sauce



Coconut Milk



Cornstarch



Panko Breadcrumbs



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

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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## 1 Prep

Add **¾ 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**.



## 2 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 medium-low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



## 3 Form and bake meatballs

While **rice** cooks, combine **pork**, **panko**, **half the ginger** and **¼ 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**.



## 4 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.



## 5 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.



## 6 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!