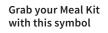


Honey, Soy & Ginger Pork Meatballs with Ponzu & Radish Slaw

BESTSELLER

KID FRIENDLY















Panko Breadcrumbs

Ginger Paste





Chicken-Style Stock Powder

Radish





Fresh Chilli (Optional)

Plant-Based







Ponzu Sauce







Baby Spinach

Leaves

Crushed Peanuts



Spring Onion



Prep in: 20-30 mins Ready in: 25-35 mins



Revisit the classic honey-soy duo, but add a signature HelloFresh twist! We've created tender pork meatballs, which we add to a vibrant and creamy slaw with an extra burst of flavour from ponzu sauce - a Japanese pantry staple with a kick of citrus. Sprinkle over some crushed peanuts and go for your life.

Pantry items

Olive Oil, Honey, Soy Sauce, Egg

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
	•	•
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
honey*	1 tbs	2 tbs
soy sauce*	2 tbs	1/4 cup
water*	1 tbs	2 tbs
pork mince	1 packet	1 packet
panko breadcrumbs	½ medium packet	1 large packet
ginger paste	1 medium packet	1 large packet
egg*	1	2
chicken-style stock powder	1 medium sachet	1 large sachet
radish	2	3
fresh chilli 🥖 (optional)	1/2	1
plant-based mayo	1 medium packet	2 medium packets
ponzu sauce	1 packet (30g)	1 packet (60g)
slaw mix	1 bag (150g)	1 bag (300g)
baby spinach leaves	1 small bag	1 medium bag
crushed peanuts	1 packet	2 packets
spring onion	1 stem	2 stems
beef mince**	1 small packet	2 small packets OR 1 large packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2344kJ (560Cal)	607kJ (145Cal)
Protein (g)	36.8g	9.5g
Fat, total (g)	34.2g	8.9g
- saturated (g)	7.9g	2g
Carbohydrate (g)	31.9g	8.3g
- sugars (g)	13.9g	3.6g
Sodium (mg)	2033mg	526mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2635kJ (630Cal)	682kJ (163Cal)
Protein (g)	41g	10.6g
Fat, total (g)	38.7g	10g
- saturated (g)	10.8g	2.8g
Carbohydrate (g)	31.9g	8.3g
- sugars (g)	13.9g	3.6g
Sodium (mg)	2012mg	521mg
Dietary fibre	6.1g	1.6g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.
Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns





Get prepped

- Finely chop garlic.
- In a small bowl, combine the honey, soy sauce, water and half the garlic.
 Set aside.

Little cooks: Take charge by combining the sauces!



Cook the meatballs

- Heat a large frying pan over medium-high heat with a drizzle of olive oil.
 Cook meatballs, turning occasionally, until browned and cooked through,
 8-10 minutes.
- In the last minute of cook time, add the honey-soy mixture and cook, stirring, until the meatballs are coated in the sauce. Remove from heat.
- Meanwhile, thinly slice **radish**. Thinly slice **fresh chilli** (if using).
- In a medium bowl, combine plant-based mayo, ponzu sauce, radish, slaw mix, baby spinach leaves and crushed peanuts. Season with salt and pepper. Toss to coat.

Custom Recipe: Cook the beef meatballs in the same way as above.



Make the meatballs

- In a large bowl, combine pork mince, panko breadcrumbs (see ingredients), ginger paste, the egg, chicken-style stock powder and remaining garlic.
- Using damp hands, roll heaped spoonfuls of pork mixture into small meatballs (4-5 per person). Transfer to a plate.

Custom Recipe: If you swapped to beef mince, prep the beef meatballs in the same way as above.



Serve up

- Thinly slice spring onion.
- Divide ponzu radish slaw between bowls. Top with honey, soy and ginger pork meatballs.
- Spoon over any remaining glaze from the pan.
- Garnish with **chilli** and spring onion to serve. Enjoy!

Little cooks: Help tear over the coriander