



# Honey, Soy & Ginger Pork Meatballs

with Ponzu & Radish Slaw

BESTSELLER

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic



Pork Mince



Panko Breadcrumbs



Ginger Paste



Chicken-Style Stock Powder



Radish



Fresh Chilli (Optional)



Plant-Based Mayo



Ponzu Sauce



Slaw Mix



Baby Spinach Leaves



Crushed Peanuts



Spring Onion



Beef Mince

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

Carb Smart

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.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### 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
<b>olive oil*</b>	refer to method	refer to method
<b>garlic</b>	3 cloves	6 cloves
<b>honey*</b>	1 tbs	2 tbs
<b>soy sauce*</b>	2 tbs	¼ cup
<b>water*</b>	1 tbs	2 tbs
<b>pork mince</b>	1 packet	1 packet
<b>panko breadcrumbs</b>	½ medium packet	1 large packet
<b>ginger paste</b>	1 medium packet	1 large packet
<b>egg*</b>	1	2
<b>chicken-style stock powder</b>	1 medium sachet	1 large sachet
<b>radish</b>	2	3
<b>fresh chilli</b>  (optional)	½	1
<b>plant-based mayo</b>	1 medium packet	2 medium packets
<b>ponzu sauce</b>	1 packet (30g)	1 packet (60g)
<b>slaw mix</b>	1 bag (150g)	1 bag (300g)
<b>baby spinach leaves</b>	1 small bag	1 medium bag
<b>crushed peanuts</b>	1 packet	2 packets
<b>spring onion</b>	1 stem	2 stems
<b>beef mince**</b>	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](https://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



1



## 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!

3



## 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.

2



## 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.

4



## 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

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)