



Quick Hoisin Pork Meatballs & Jasmine Rice

with Sesame Greens & Peanuts

KID FRIENDLY

Grab your Meal Kit with this symbol



Jasmine Rice



Baby Broccoli



Asian Greens



Pork Mince



Fine Breadcrumbs



Sweet Soy Seasoning



Ginger & Lemongrass Paste



Hoisin Sauce



Crushed Peanuts



Beef Mince

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

This meal is really quick – your greens will be ready in a flash and little hands can help form meatballs in record time. Really, for such a speedy effort you'll be delighted with how good this dinner tastes.

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

Pantry items

Olive Oil, Butter, Egg, Soy Sauce, Brown Sugar, Sesame Oil, Vinegar (White Wine or Rice Wine)

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

Medium saucepan · Two large frying pans

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
jasmine rice	1 packet	1 packet
butter*	20g	40g
baby broccoli	1 bag	1 bag
Asian greens	1 bunch	2 bunches
pork mince	1 packet	1 packet
fine breadcrumbs	1 medium packet	1 large packet
sweet soy seasoning	1 sachet	2 sachets
egg*	1	2
ginger & lemongrass paste (40g)	1 packet	1 packet (80g)
hoisin sauce	1 packet	2 packets
soy sauce*	1 tsp	2 tsp
brown sugar*	1 tsp	2 tsp
sesame oil*	drizzle	drizzle
vinegar* (white wine or rice wine)	drizzle	drizzle
crushed peanuts	1 packet	2 packets
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)	3995kJ (955Cal)	750kJ (179Cal)
Protein (g)	45.7g	8.6g
Fat, total (g)	38.3g	7.2g
- saturated (g)	13.2g	2.5g
Carbohydrate (g)	102.5g	19.2g
- sugars (g)	21.6g	4.1g
Sodium (mg)	1777mg	334mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4286kJ (1024Cal)	805kJ (192Cal)
Protein (g)	49.9g	9.4g
Fat, total (g)	42.8g	8g
- saturated (g)	16g	3g
Carbohydrate (g)	102.5g	19.2g
- sugars (g)	21.6g	4.1g
Sodium (mg)	1756mg	330mg

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



1



Make the rice

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Add **jasmine rice** and a pinch of **salt** and cook, uncovered, over high heat until tender, **12-14 minutes**.
- Drain **rice**, rinse with warm water and return to the saucepan. Add the **butter**, stir to combine and cover to keep warm.
- While the rice is cooking, halve any thicker stalks of **baby broccoli** lengthways. Roughly chop **Asian greens**.

3



Cook the veggies

- Meanwhile, heat a second large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli** until tender, **3-4 minutes**.
- Add **Asian greens** and cook until wilted, **2-3 minutes**. Remove pan from heat, then add a drizzle of **sesame oil** and **vinegar**. Season with **salt** and **pepper**.

2



Cook the meatballs

- In a large bowl, combine **pork mince**, **fine breadcrumbs**, **sweet soy seasoning** and the **egg**.
- Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person). Transfer to a plate.
- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- Add **ginger & lemongrass paste** and cook until fragrant, **1 minute**.
- Remove the pan from heat, then add **hoisin sauce**, the **soy sauce**, **brown sugar** and a splash of **water**. Toss until meatballs are well coated.

Custom Recipe: If you've swapped pork mince for beef mince, prep and cook beef meatballs in the same way as above.

4



Serve up

- Divide jasmine rice and sesame greens between bowls. Top with hoisin pork meatballs and spoon over any remaining sauce.
- Garnish with **crushed peanuts** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the peanuts!

Rate your recipe

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