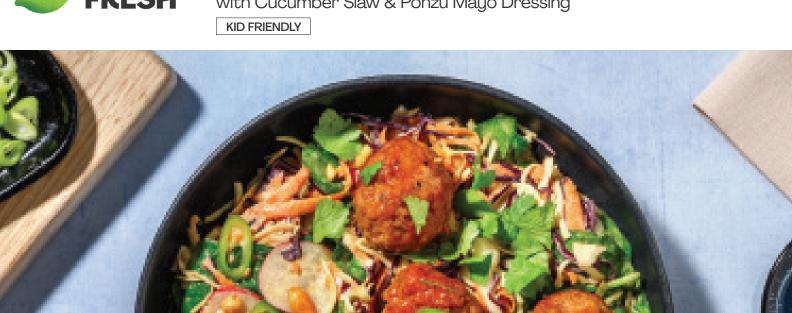


Honey, Soy & Ginger Pork Meatballs with Cucumber Slaw & Ponzu Mayo Dressing



Grab your Meal Kit with this symbol







Fine Breadcrumbs





Pork Mince





Chicken-Style Stock Powder

Cucumber





(Optional)





Ponzu Sauce





Baby Leaves Crushed Peanuts



Spring Onion

Recipe Update We've replaced the

radish in this recipe with cucumber due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



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



Calorie Smart* *Custom Recipe is not Calorie 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 spring onion 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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
garlic	3 cloves	6 cloves		
honey*	1 tbs	2 tbs		
soy sauce*	1 tbs	2 tbs		
water*	1 tbs	2 tbs		
fine breadcrumbs	1 medium packet	1 large packet		
pork mince	1 medium packet	2 medium packets OR 1 large packet		
egg*	1	2		
ginger paste	1 medium packet	1 large packet		
chicken-style stock powder	1 medium sachet	1 large sachet		
cucumber	1 (medium)	1 (large)		
fresh chilli ∮ (Optional)	1/2	1		
plant-based mayo	1 medium packet	2 medium packets		
ponzu sauce	1 medium packet	1 large packet		
slaw mix	1 medium packet	1 large packet		
baby leaves	1 small packet	1 medium packet		
crushed peanuts	1 medium packet	2 medium packets		
spring onion	1 stem	2 stems		
beef mince**	1 medium packet	2 medium packets OR 1 large packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2539kJ (607Cal)	649kJ (155Cal)
Protein (g)	36.5g	9.3g
Fat, total (g)	38.5g	9.8g
- saturated (g)	8.7g	2.2g
Carbohydrate (g)	30.5g	7.8g
- sugars (g)	14.7g	3.8g
Sodium (mg)	1980mg	506mg
Dietary Fibre (g)	5.4g	1.4g
Custom Recipe		

Avg Qty	Per Serving	Per 100g	
Energy (kJ)	2829kJ (676Cal)	723kJ (173Cal)	
Protein (g)	40.7g	10.4g	
Fat, total (g)	43g	11g	
- saturated (g)	11.6g	3g	
Carbohydrate (g)	30.5g	7.8g	
- sugars (g)	14.7g	3.8g	
Sodium (mg)	1959mg	501mg	
Dietary fibre	5.4g	1.4g	

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.



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

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. 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 cucumber into half moons. Thinly slice fresh chilli (if using).
- In a medium bowl, combine plant-based mayo, ponzu sauce, cucumber, slaw mix, baby leaves and crushed peanuts. Season with salt and pepper.
 Toss to coat.



Make the meatballs

- In a large bowl, combine fine breadcrumbs, pork mince, the egg, ginger paste, 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've swapped to beef mince, prep and cook the beef meatballs in the same way as the pork meatballs.



Serve up

- Thinly slice **spring onion**.
- Divide ponzu cucumber 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!

