



# Honey, Soy & Ginger Pork Meatballs

with Cucumber Slaw & Ponzu Mayo Dressing

AIR FRYER FRIENDLY

KID FRIENDLY

Grab your meal kit with this number

12



Garlic



Pork Mince



Fine Breadcrumbs



Ginger Paste



Chicken-Style Stock Powder



Cucumber



Celery



Fresh Chilli (Optional)



Spring Onion



Plant-Based Mayo



Ponzu Sauce



Slaw Mix



Baby Leaves



Crushed Peanuts



Beef Mince



Beef & Pork 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 spring onion and go for your life.

### Pantry items

Olive Oil, Honey, Soy Sauce, Egg

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

## You will need

Air fryer or large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	3 cloves	6 cloves
<b>honey*</b>	1 tbs	2 tbs
<b>soy sauce*</b>	1 tbs	2 tbs
<b>water*</b>	1 tbs	2 tbs
pork mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
ginger paste	1 medium packet	1 large packet
<b>egg*</b>	1	2
chicken-style stock powder	1 medium sachet	1 large sachet
cucumber	1 (medium)	1 (large)
celery	1 stalk	2 stalks
fresh chilli  (optional)	½	1
spring onion	1 stem	2 stems
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

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2557kJ (611Cal)	600kJ (143Cal)
Protein (g)	36.9g	8.7g
Fat, total (g)	38.7g	9.1g
- saturated (g)	8.8g	2.1g
Carbohydrate (g)	30.2g	7.1g
- sugars (g)	16g	3.8g
Sodium (mg)	2018mg	473mg
Dietary Fibre (g)	5.8g	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](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

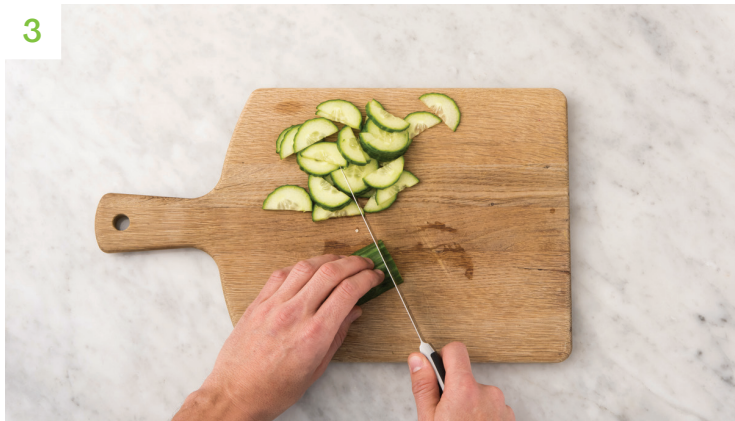
2024 | CW30



## 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!



## Make the slaw

- Meanwhile, thinly slice **cucumber** into half-moons. Thinly slice **celery** and **fresh chilli** (if using). Thinly slice **spring onion**.
- In a medium bowl, combine **plant-based mayo, ponzu sauce, cucumber, celery, slaw mix, baby leaves** and **crushed peanuts**. Season with **salt** and **pepper**. Toss to coat.



## Cook the meatballs

- In a large bowl, combine **pork mince, fine breadcrumbs, 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.
- Set your air fryer to **200°C**. Place **meatballs** into air fryer basket and cook until cooked through, **8-10 minutes**. Add the **honey-soy mixture** and stir until the meatballs are coated in the sauce.

**TIP:** No air fryer? Heat a frying pan over medium-high heat with a drizzle of olive oil. Cook meatballs, until browned and cooked through, 8-10 minutes. In the last minute, add the honey-soy mixture, tossing, until coated.



## Serve up

- 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!

CUSTOM  
OPTIONS



**SWAP TO BEEF MINCE**  
Follow method above.



**SWAP TO BEEF & PORK MINCE**  
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

