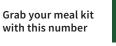


Easy Sticky Ginger Pork Meatballs with Cucumber Slaw & Ponzu Mayo Dressing

AIR FRYER FRIENDLY

KID FRIENDLY















Pork Mince

Ginger Paste



Chicken-Style



Cucumber

Stock Powder



Fresh Chilli (Optional)



Ponzu Sauce



Baby Leaves



Spring Onion

Crushed Peanuts





Pantry items

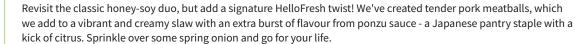
Olive Oil, Honey, Soy Sauce, Egg



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

Carb Smart

Protein Rich



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

ingi edients			
	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)	
celery	1 stalk	2 stalks	
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 packet	2 packets	
spring onion	1 stem	2 stems	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2416kJ (577cal)	281kJ (67cal)
Protein (g)	35.6g	4.1g
Fat, total (g)	35.6g	4.1g
- saturated (g)	8.2g	1g
Carbohydrate (g)	29.6g	3.4g
- sugars (g)	16.2g	1.9g
Sodium (mg)	2025mg	235.4mg
Dietary Fibre (g)	5.6g	0.7g

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.
- 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.

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into meatballs! Make sure to wash your hands well afterwards.



Make the slaw

- Meanwhile, thinly slice cucumber, celery and fresh chilli (if using).
- 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

- Set the air fryer to 200°C. Place meatballs into a foil-lined 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.



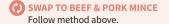
Serve up

- Thinly slice spring onion.
- Divide cucumber slaw between bowls. Top with sticky ginger pork meatballs.
- Spoon over any remaining glaze from the basket.
- Garnish with chilli and spring onion to serve. Enjoy!









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

