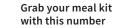


Easy Sticky Ginger Pork Meatballs with Cucumber Slaw & Ponzu Mayo Dressing

KID FRIENDLY









Fine Breadcrumbs









Chicken-Style Stock Powder



Celery



Cucumber

Fresh Chilli (Optional)





Mayonnaise



Ponzu Sauce





Slaw Mix



Crushed Peanuts





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

| 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 mayonnaise | 1 medium packet | 1 large packet | |
| 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) | 2596kJ (620Cal) | 554kJ (132Cal) |
| Protein (g) | 35.6g | 7.6g |
| Fat, total (g) | 40.6g | 8.7g |
| - saturated (g) | 8.4g | 1.8g |
| Carbohydrate (g) | 29.2g | 6.2g |
| - sugars (g) | 16.1g | 3.4g |
| Sodium (mg) | 1989mg | 424mg |
| Dietary Fibre (g) | 5.6g | 1.2g |
| | | |

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!



Make the slaw

- Meanwhile, thinly slice cucumber and celery.
- Thinly slice 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.



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.
- 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.



Finish & serve

- Thinly slice spring onion.
- Divide cucumber slaw between bowls. Top with sticky ginger pork meatballs.
- Spoon over any remaining glaze from the pan.
- 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.

