



Easy Sticky Ginger Pork Meatballs

with Cucumber Slaw & Ponzu Mayo Dressing

KID FRIENDLY

Grab your meal kit with this number

4



Garlic



Fine Breadcrumbs



Pork Mince



Ginger Paste



Chicken-Style Stock Powder



Cucumber



Celery



Fresh Chilli (Optional)



Plant-Based Mayonnaise



Ponzu Sauce



Slaw Mix



Baby Leaves



Crushed Peanuts



Spring Onion



Beef Mince



Beef & Pork Mince

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

Protein Rich

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
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)	½	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.

We're here to help!

Scan here if you have any questions or concerns

2025 | CW01



1



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!

3



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.

2



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.

4



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!

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.

