



Quick Hoisin Pork Meatballs & Jasmine Rice

with Sesame Greens & Peanuts

KID FRIENDLY

Grab your Meal Kit with this symbol



Jasmine Rice



Baby Broccoli



Asian Greens



Fine Breadcrumbs



Chicken-Style Stock Powder



Ginger & Lemongrass Paste



Hoisin Sauce



Mixed Sesame Seeds



Roasted Peanuts



Pork Mince



Beef Mince

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

This meal is really quick – your greens will be ready in a flash and little hands can help form meatballs in record time. Really, for such a speedy effort you'll be delighted with how good this dinner tastes.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Egg, Soy Sauce, Brown Sugar, Sesame Oil, Vinegar (Rice Wine or White Wine)

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Two large frying pans

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
jasmine rice	1 packet	1 packet
butter*	20g	40g
baby broccoli	1 bag	1 bag
Asian greens	1 bunch	2 bunches
pork mince	1 packet	1 packet
fine breadcrumbs	1 packet	1 packet
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
egg*	1	2
ginger & lemongrass paste	1 medium packet	1 large packet
hoisin sauce	1 packet (75g)	2 packets (150g)
soy sauce*	1 tsp	2 tsp
brown sugar*	1 tsp	2 tsp
mixed sesame seeds	1 sachet	1 sachet
sesame oil*	drizzle	drizzle
vinegar* (rice wine or white wine)	drizzle	drizzle
roasted peanuts	1 packet	2 packets
beef mince**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4007kJ (958Cal)	752kJ (180Cal)
Protein (g)	46.9g	8.8g
Fat, total (g)	41.4g	7.8g
- saturated (g)	13.7g	2.6g
Carbohydrate (g)	96.7g	18.2g
- sugars (g)	16.2g	3g
Sodium (mg)	1606mg	302mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4298kJ (1027Cal)	807kJ (193Cal)
Protein (g)	51.1g	9.6g
Fat, total (g)	45.9g	8.6g
- saturated (g)	16.6g	3.1g
Carbohydrate (g)	96.7g	18.2g
- sugars (g)	16.2g	3g
Sodium (mg)	1571mg	295mg

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



1



Make the rice

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Add **jasmine rice** and a pinch of **salt** and cook, uncovered, over high heat until tender, **12-14 minutes**.
- Drain **rice**, rinse with warm water and return to the saucepan. Add the **butter**, stir to combine and cover to keep warm.
- While rice is cooking, halve any thicker stalks of **baby broccoli** lengthways. Roughly chop **Asian greens**.

3



Cook the veggies

- Meanwhile, in a second large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **baby broccoli** until tender, **3-4 minutes**.
- Add **mixed sesame seeds** and **Asian greens** and cook until wilted, **2-3 minutes**. Remove from heat, add a drizzle of **sesame oil** and **vinegar** and season with **salt** and **pepper**.

2



Cook the meatballs

- In a large bowl, combine **pork mince**, **fine breadcrumbs**, **chicken-style stock powder** and the **egg**.
- Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person). Transfer to a plate.
- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- Add **lemongrass & ginger paste** and cook until fragrant, **1 minute**.
- Remove pan from heat, then add **hoisin sauce**, the **soy sauce**, **brown sugar** and a splash of **water**. Toss until **meatballs** are well coated.

Custom Recipe: If you've swapped from pork to beef mince, prep beef in the same way as above.

4



Serve up

- Divide jasmine rice and sesame greens between bowls. Top with hoisin pork meatballs and spoon over any remaining sauce.
- Garnish with **roasted peanuts** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the peanuts!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate