



Honey, Soy & Ginger Pork Meatballs

with Ponzu Slaw & Peanuts

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic



Pork Mince



Fine Breadcrumbs



Ginger Paste



Chicken-Style Stock Powder



Celery



Radish



Fresh Chilli (Optional)



Mayonnaise



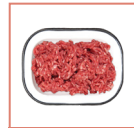
Ponzu Sauce



Asian Slaw Mix



Crushed Peanuts



Beef Mince

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



Carb Smart*

*Custom Recipe is not Carb Smart

Fragrance, aromas and flavours, tick all those boxes with these pork meatballs. The honey-soy glaze adds a touch of sweet and salty goodness, perfect for ginger pork meatballs. That's a wrap on our dinner to-do list!

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

Pantry items

Olive Oil, Honey, Soy Sauce, Egg

Before you start

Wash your hands and any fresh food

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

You will need

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*	2 tbs	¼ cup
water*	1 tbs	2 tbs
pork mince	1 packet	1 packet
fine breadcrumbs	1 packet	1 packet
ginger paste	1 medium packet	1 large packet
egg*	1	2
chicken-style stock powder	1 medium sachet	1 large sachet
celery	1 stalk	2 stalks
radish	2	4
fresh chilli  (optional)	½	1
mayonnaise	1 medium packet	1 large packet
ponzu sauce	1 packet (30g)	1 packet (60g)
Asian slaw mix	1 bag (150g)	1 bag (300g)
crushed peanuts	1 packet	2 packets
beef mince**	1 packet	1 packet (or 2 packets)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2607kJ (623Cal)	640kJ (153Cal)
Protein (g)	36g	8.8g
Fat, total (g)	34.3g	8.4g
- saturated (g)	8.8g	2.2g
Carbohydrate (g)	39.5g	9.7g
- sugars (g)	23.9g	5.9g
Sodium (mg)	1910mg	469mg
Dietary Fibre (g)	6.6g	1.7g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2898kJ (693Cal)	711kJ (170Cal)
Protein (g)	40.2g	9.9g
Fat, total (g)	38.8g	9.5g
- saturated (g)	11.7g	2.9g
Carbohydrate (g)	39.5g	9.7g
- sugars (g)	23.9g	5.9g
Sodium (mg)	1875mg	460mg

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

2023 | CW23



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



Cook the meatballs

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **meatballs**, turning occasionally, until browned and cooked through, **8-10 minutes**.
- In the last **minute** of cook time, add **honey-soy mixture** and cook, stirring, until the **meatballs** are coated in the sauce. Remove from the heat.
- Meanwhile, thinly slice **celery, radish** and **fresh chilli** (if using).
- In a medium bowl, combine **mayonnaise, ponzu sauce, celery, Asian slaw mix, radish** and **crushed peanuts**. Season with **salt** and **pepper**. Toss to coat.

Custom Recipe: Cook beef meatballs in the same way as above. Continue with step.

2



Make 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.

Custom Recipe: If you swapped pork to beef mince prep as above.

4



Serve up

- Divide ponzu celery slaw between bowls. Top with honey, soy and ginger pork meatballs.
- Spoon over any remaining glaze from the pan.
- Garnish with **chilli** to serve. Enjoy!

Little cooks: Chilli is spicy, leave it out if you're not a fan!

Rate your recipe

Did we make your tastebuds happy?

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