



Teriyaki Beef Meatballs & Garlic Rice

with Peanuts & Aromatic Veggies

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Baby Broccoli



Asian Greens



Red Onion



Teriyaki Sauce



Sweet Chilli Sauce



Beef Mince



Ginger & Lemongrass Paste



Fine Breadcrumbs



Roasted Peanuts

Hands-on: 20-30 mins
Ready in: 30-40 mins

Make a simple stir-fry a little more special by serving with mouth-watering garlic rice! Plus, using our delicious teriyaki sauce means you get a big helping of flavour with minimal effort. Enjoy your tasty and colourful creation!

Pantry items

Olive Oil, Butter, Rice Wine Vinegar, Soy Sauce

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 with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	4 cloves	8 cloves
butter*	20g	40g
water*	1¼ cups	2½ cups
jasmine rice	1 packet	1 packet
baby broccoli	1 bag	1 bag
Asian greens	1 bag	2 bags
red onion	1 (medium)	1 (large)
teriyaki sauce	1 packet (65g)	1 packet (130g)
sweet chilli sauce	1 packet (50g)	1 packet (100g)
rice wine vinegar*	drizzle	drizzle
beef mince	1 packet	1 packet
ginger & lemongrass paste	1 packet	1 packet
fine breadcrumbs	1 packet	1 packet
salt*	¼ tsp	½ tsp
soy sauce*	½ tbs	1 tbs
roasted peanuts	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3896kJ (931Cal)	626kJ (150Cal)
Protein (g)	49.4g	7.9g
Fat, total (g)	31.4g	5g
- saturated (g)	13.4g	2.2g
Carbohydrate (g)	100.5g	16.2g
- sugars (g)	23.4g	3.8g
Sodium (mg)	1095mg	176mg

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.



Cook the garlic rice

Finely chop the **garlic**. In a medium saucepan, melt the **butter** and a dash of **olive oil** over a medium heat. Cook 1/2 the **garlic** until fragrant, **1-2 minutes**. Add the **water** and a pinch of **salt** and bring to the boil. Add the **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat and keep covered until the rice is tender and the water is absorbed, **10-15 minutes**.

TIP: *The rice will finish cooking in its own steam so don't peek.*



Get prepped

While the rice is cooking, trim the **baby broccoli**. Roughly chop the **Asian greens**. Thinly slice the **red onion**. In a small bowl, combine the **teriyaki sauce**, **sweet chilli sauce**, the **rice wine vinegar**, a splash of **water** and a pinch of **pepper**. In a large bowl, add the **beef mince**, **ginger & lemongrass paste**, **fine breadcrumbs** and the **salt**. Using damp hands, roll heaped spoonfuls of **beef mixture** into small meatballs. You should get 4-5 meatballs per person.



Cook the veggies

In a large frying pan, heat a drizzle of **olive oil** over a high heat. When the oil is hot, cook the **baby broccoli** and **onion** until tender, **5-6 minutes**. Add the **Asian greens**, **soy sauce** and remaining **garlic** and cook until wilted and fragrant, **2-3 minutes**. Season to taste. Transfer to a bowl and cover to keep warm.



Cook the meatballs

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).



Bring it all together

Reduce the heat to medium, then add the **teriyaki mixture** to the **meatballs** and cook, tossing, until slightly reduced and the meatballs are coated, **1 minute**.



Serve up

Divide the garlic rice between bowls. Top with the teriyaki meatballs and veggies. Pour any remaining teriyaki sauce over the meatballs. Garnish with the **roasted peanuts** to serve.

Enjoy!