



Smart Savoury & Spicy Pork Meatballs

with Clementine Salad and Cashews

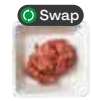
Smart Meal

Spicy

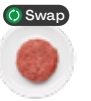
30 Minutes

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Turkey
250 g | 500 g



Beyond Meat®
2 | 4



Ground Pork
250 g | 500 g



Iceberg Lettuce Head
½ | 1



Clementine
2 | 4



Mini Cucumber
1 | 2



Ginger
15 g | 30 g



Cashews, chopped
28 g | 56 g



Vegetarian Oyster Sauce
¼ cup | ½ cup



Sweet Chili Sauce
2 tbsp | 4 tbsp



Mayonnaise
1 tbsp | 2 tbsp



Seasoned Rice Vinegar
1 tbsp | 2 tbsp



Sesame Oil
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, pepper

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, parchment paper, whisk

1



Form meatballs

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Swap | Ground Turkey

Swap | Beyond Meat®

- Line a baking sheet with parchment paper.
- Add **pork** and **1 tbsp** (2 tbsp) **oyster sauce** to a medium bowl. Season with **¼ tsp** (½ tsp) **pepper**, then combine.
- Using damp hands, roll **mixture** into **8 equal-sized meatballs** (16 meatballs for 4 ppl).

2



Roast meatballs

- Arrange **meatballs** on the prepared baking sheet.
- Roast in the **middle** of the oven until golden-brown and cooked through, 12-14 min.**

3



Prep

- Meanwhile, thinly slice **cucumber**.
- Peel **clementines**, then separate into segments.
- Peel, then mince or grate **half the ginger** (use all for 4 ppl).
- Remove and discard outer layer of **iceberg lettuce**. Remove stem, then cut **half the lettuce** into thin strips (use all the lettuce for 4 ppl).

4



Toast cashews and make dressing

- Heat a large non-stick pan over medium heat.
- When hot, add **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn.)
- Remove from heat.
- Transfer **cashews** to a plate.
- Add **vinegar**, **half the sesame oil**, **half the mayo** (use all for 4 ppl) and **half the sweet chilli sauce** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.

5



Cook sauce

- When the **meatballs** are done, reheat the same pan over medium.
- When hot, add **remaining sesame oil**, then **ginger**. Cook, stirring occasionally, until fragrant, 30 sec.
- Add **meatballs**, **remaining sweet chilli sauce**, **remaining oyster sauce** and **3 tbsp** (6 tbsp) **water**. Cook, stirring often, until **sauce** thickens slightly and **meatballs** are coated, 1-2 min.

6



Finish and serve

- Add **clementines**, **cucumbers** and **lettuce** to the bowl with **dressing** (from step 4), then toss to coat.
- Divide **meatballs** and **salad** between plates.
- Spoon **any remaining sauce** from the pan over **meatballs**.
- Sprinkle **cashews** over **salad**.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Form meatballs

Swap | Ground Turkey

If you've opted to get **turkey**, prep and cook it in the same way the recipe instructs you to prep and cook the **pork**.**

1 | Form Beyond Meat® meatballs

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare and cook it the same way the recipe instructs you to prepare and cook the **pork**.**

** Cook to a minimum internal temperature of 74°C/165°F.