



GINGER PORK MEATBALLS

with Snow Peas and Cashews

PRONTO



HELLO HOISIN SAUCE

This popular Chinese condiment is both sweet and salty

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 1003



Ground Pork



Green Onions



Hoisin Sauce



Garlic



Chow Mein Noodles



Snow Peas



Cashews, chopped



Fish Sauce



Cilantro



Ginger



Soy Sauce



Carrot



Cornstarch

BUST OUT

- Aluminum Foil
- Baking Sheet
- Garlic Press
- Medium Bowl
- Measuring Cups
- Peeler
- Medium Pot
- Measuring Spoons
- Small Bowl
- Large Non-Stick Pan
- Strainer
- Whisk
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Ground Pork 250 g | 500 g
- Green Onions 2 | 4
- Hoisin Sauce 1,4,8,9 3 tbsp | 6 tbsp
- Garlic 6 g | 12 g
- Chow Mein Noodles 1 200 g | 400 g
- Snow Peas 227 g | 454 g
- Cashews, chopped 5 28 g | 56 g
- Fish Sauce 0 2 tbsp | 4 tbsp
- Cilantro 10 g | 20 g
- Ginger 30 g | 60 g
- Soy Sauce 1,4 1 tbsp | 2 tbsp
- Carrot 170 g | 340 g
- Cornstarch 1 tbsp | 2 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat the oven to **425°F** (to bake the meatballs). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* In a medium pot, add **12 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. (**NOTE:** Use the same size pot, water and salt amount for 4 ppl.) Meanwhile, using a vegetable peeler, peel the **carrot** lengthwise into long ribbons. Stack a few ribbons on top of each other, then cut in half widthwise. Still stacked, cut **ribbons** lengthwise into ¼-inch thin strips roughly 3-inches long.



4 MAKE SAUCE Meanwhile, add the **noodles** to the medium pot with the **boiling water**. Cook until tender, 1-2 min. When the **noodles** are done, reserve **½ cup noodle water** (dbl for 4 ppl). Drain and rinse the **noodles** under cold running water. Set aside. In a small bowl, whisk together the **cornstarch, soy sauce, fish sauce, remaining hoisin sauce** and **reserved noodle water**.

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2 FINISH PREP Thinly slice the **green onions**. Peel, then mince or grate the **garlic**. Cut the stems off the **snow peas**, if needed, then cut in half. Roughly chop the **cilantro**. Peel, then mince or finely grate **1 tbsp ginger** (dbl for 4 ppl). In a medium bowl, combine the **pork, green onions, ginger, half the garlic, ½ tbsp hoisin sauce** (dbl for 4 ppl) and **¼ tsp salt** (dbl for 4 ppl). Season with **pepper**.



5 COOK VEGGIES Heat a large non-stick pan over medium-high heat. When pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then the **snow peas, carrots** and **remaining garlic**. Stir together until the **veggies** soften, 2-3 min. Add the **sauce** from the small bowl and stir together, 1 min. Remove the pan from the heat and add the **noodles**. Toss together until the **sauce** coats the **noodles**.



3 BAKE MEATBALLS Roll the **pork mixture** into 1-inch meatballs. Transfer the **meatballs** onto a foil-lined baking sheet. Bake in the middle of the oven, until golden-brown and cooked through, 10-12 min. (**TIP:** Cook to a minimum internal temp. of 71°C/160°F.**) (**TIP:** Cut a meatball open to make sure it's not pink inside!)



6 FINISH AND SERVE Divide the **stir-fry** between bowls and top with the **meatballs, cilantro** and **cashews**.

UNSTUCK!

For great rice noodles, rinse well after draining to remove the rice starch.