



# Meatballs in Retro Chili Sauce

with Buttered Rice

Family Friendly

Spicy

25-35 Minutes



Ground Beef and Pork Mix



Panko Breadcrumbs



Chicken Stock Powder



Basmati Rice



Worcestershire Sauce



Soy Sauce



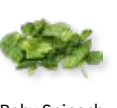
Tomato Sauce Base



Balsamic Glaze



Sweet Chili Sauce



Baby Spinach



Roma Tomato

HELLO BALSAMIC GLAZE

*Both sweet and tart, this flavour maker works in a variety of dishes!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Medium bowl, measuring spoons, medium pot, 2 large bowls, measuring cups, whisk, large non-stick pan

### Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Panko Breadcrumbs	¼ cup	½ cup
Chicken Stock Powder	1 tbsp	2 tbsp
Basmati Rice	¾ cup	1 ½ cups
Worcestershire Sauce	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Sweet Chili Sauce 🌶️	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Roma Tomato	80 g	160 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

### 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.*

### Contact

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### Cook rice

- Stir together **rice**, **1 ¼ cups water** and **2 tsp stock powder** (dbl both for 4 ppl) in a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



### Make sauce mixture

- Add **sweet chili sauce**, **tomato sauce base**, **remaining soy sauce**, **remaining Worcestershire sauce**, **remaining balsamic glaze** and **2 tbsp water** (dbl for 4 ppl) to a medium bowl.
- Season with **pepper**, then stir to combine.



### Cook meatballs

- Meanwhile, heat a large non-stick pan over medium heat.
- While the pan heats, add **beef and pork mix**, **panko**, **half the Worcestershire sauce**, **half the soy sauce** and **remaining stock powder** to a large bowl. Season with **½ tsp salt** (dbl for 4 ppl) and **pepper**, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- When the pan is hot, add **1 tbsp oil** (1 ½ tbsp for 4 ppl), then **meatballs**. Cook, turning **meatballs** occasionally, until browned all over and cooked through, 12-14 min.\*\*



### Sauce meatballs

- When **meatballs** are done, carefully drain and discard excess fat from the pan.
- Add **glaze mixture**. Simmer, gently stirring occasionally, until **glaze** thickens slightly and coats **meatballs**, 2-3 min. Season with **salt** and **pepper**, to taste.



### Prep and make balsamic vinaigrette

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add **half the balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) to another large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



### Finish and serve

- Add **tomatoes** and **spinach** to the bowl with **vinaigrette**, then toss to coat.
- Add **1 tbsp butter** (dbl for 4 ppl) to the pot with **rice**. Fluff with a fork until **butter** melts.
- Divide **rice** and **salad** between plates.
- Top **rice** with **meatballs**. Spoon **any remaining retro chili sauce** from the pan over **meatballs**.

Dinner Solved!