



Customer Favorite

Pork Shumai Meatballs

with ponzu dipping sauce and snap peas



My Rating



Prep & Cook Time: 25-35 min.

Difficulty Level: Easy

Cook Within: 5 days

Spice Level: Mild



Contains: Wheat, Soy



Shumai are technically pork dumplings, but we take off the wrapper so you can appreciate the uninterrupted glory of ginger-soy-infused pork. The meatballs are seared to give a smoky char, then finished off in the oven. They're served up with a side of rice and garlic-sautéed snap peas for a fresh, healthier take on classic pork shumai.

Chef

David Padilla

In Your Box (*serves 2*)

2 Green Onions	1/3 fl. oz. Toasted Sesame Oil
1/2 cup Jasmine Rice	2 Garlic Cloves
6 oz. Snap Peas	12 oz. Ground Pork
0.406 fl. oz. Tamari Soy Sauce	0.35 oz. White Rice Flour
2 tsp. Chopped Ginger	1/4 tsp. Red Pepper Flakes
2 fl. oz. Ponzu Sauce	

Nutrition (*per serving*)

Calories	670
Carbohydrates	55g
Fat	31g
Protein	40g
Sodium	1354mg

Recipe Steps

You Will Need

- Olive Oil • Salt • Pepper • Cooking Spray •
- 1 Baking Sheet • 1 Medium Pot • 1 Mixing Bowl • 1 Medium Non-Stick Pan •

Before You Cook

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions, sesame oil**



Cook the Rice

Bring a medium pot with **rice** and 1 cup **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes. Fluff grains with a fork and remove from burner. Keep covered and set aside. While rice cooks, prepare ingredients.



Prepare the Ingredients

Trim and thinly slice **green onions** on an angle. Mince **garlic**. Remove strings from **snap peas**, if necessary.



Prepare the Meatballs

Combine **pork**, **tamari soy sauce**, half the **green onions** (reserve remaining for snap peas and garnish), **rice flour**, **ginger**, half the **sesame oil** (reserve remaining for snap peas), and a pinch of **pepper** in a mixing bowl. Mix thoroughly, ensuring meat is evenly seasoned.



Form and Cook the Meatballs

Form **pork mixture** into eight golf ball-sized meatballs. Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add meatballs to hot pan and cook until well-browned on two sides, 2-3 minutes per side. Transfer meatballs to prepared baking sheet and roast until meatballs reach a minimum internal temperature of 160 degrees, 8-10 minutes. Wipe pan clean and reserve. While meatballs roast, sauté snap peas.



Sauté the Snap Peas

Return pan used to sear meatballs to medium heat. Add 1 tsp. **olive oil** and remaining **sesame oil** to hot pan. Add **garlic** and cook until fragrant, 1 minute. Add **snap peas**, remaining **green onions** (reserve a pinch for garnish), **red pepper flakes** (to taste), and a pinch of **salt**. Stir occasionally until tender and lightly charred, 4-5 minutes. Plate dish as pictured on front of card, garnishing with remaining green onions and serving **ponzu sauce** on the side for dipping. Bon appétit!

