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## SWEET & SPICY PONZU PORK MEATBALLS

with Buttery Jasmine Rice & Roasted Carrots

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Jasmine Rice**  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Panko  
Breadcrumbs**  
(1 | 1)  
*Contains: Wheat*



**Ground Pork\***  
(1 | 2)



**Sriracha**  
(1 | 2)



**Carrots\***  
(12 oz | 24 oz)



**Ponzu Sauce**  
(6 | 12)  
*Contains: Fish, Soy,  
Wheat*

### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Sugar**  
(1½ TBSP | 3 TBSP)

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

**Cooking Oil**  
(2 tsp | 4 tsp)

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## CHEF'S TIP

In step 3, you'll be making a panade, meaning here a mixture of panko and water. (Psst—if you've got some, you can replace the water with the same amount of milk!) This easy trick helps keep your meatballs moist and tender. *The more you know!*

1.



Preheat oven to 450 degrees. **Wash and dry produce.** In a small pot, combine **rice**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Toss on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast until browned and tender, 20–22 minutes.

3.



Meanwhile, peel and finely chop **garlic**. In a medium bowl, soak **half the panko** with **3 TBSP water** (**all the panko and 6 TBSP water for 4 servings**). Add **pork**, **garlic**, **Sriracha**, **salt** (**we used ¾ tsp; 1½ tsp for 4**), and **pepper**. Mix to combine, then form into 1-inch balls.

4.



Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned and cooked through, 8–10 minutes. Turn off heat; remove meatballs from pan and set aside. Wipe out pan. Meanwhile, in a small bowl, combine **ponzu**, **¼ cup water** (**⅓ cup for 4 servings**), and **1½ TBSP sugar** (**3 TBSP for 4**).

5.



Return **cooked meatballs** to pan over medium-high heat. Stir in **ponzu mixture**. Bring to a simmer and cook, stirring, until meatballs are coated in a syrupy glaze, 2–3 minutes. Remove from heat and stir in **1 TBSP butter** (**2 TBSP for 4 servings**) until melted.

6.



Fluff **rice** with a fork and stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and a **pinch of salt**. Divide between plates along with **carrots**. Top rice with **meatballs** and any **remaining glaze**.