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SWEET & SPICY PONZU PORK MEATBALLS

with Roasted Carrots & Buttery Rice

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Rice
(1 | 2)



Carrots*
(12 oz | 24 oz)



Garlic
(2 Cloves | 4 Cloves)



Panko Breadcrumbs
(1 | 1)
Contains: Wheat



Ground Pork*
(1 | 2)



Sriracha
(1 | 2)



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

PREP IN **10 MIN** READY IN **40 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Ground Beef 🌭
(8 oz | 16 oz)

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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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.** Place **rice** in a fine-mesh sieve and rinse until water runs clear. Add to a small pot along with **1 cup water (2 cups for 4 servings)** and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or 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.

↔ Swap in **beef** for pork.

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. Meanwhile, in a small bowl, combine **ponzu**, **¼ cup water (½ cup for 4 servings)**, and **1½ TBSP sugar (3 TBSP for 4)**.

5.



Once meatballs are cooked through, 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 rice between plates along with **carrots**. Top rice with **meatballs** and any **remaining glaze**.

Ground Pork is fully cooked when internal temperature reaches 160 degrees.
Ground Beef is fully cooked when internal temperature reaches 160 degrees.

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