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PONZU PORK MEATLOAVES

with a Korean Chili & Sweet Soy Glaze, Garlic Sesame Rice & Roasted Carrots

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Pork*
(1 | 2)



**Sweet Soy
Glaze**
(1 | 2)

Contains: Soy, Wheat



**Korean Chili
Flakes**
(1 | 1)



Scallions*
(1 | 2)



Ginger*
(1 | 2)



**Panko
Breadcrumbs**
(1 | 1)

Contains: Wheat



Ponzu Sauce
(1 | 2)

*Contains: Fish, Soy,
Wheat*



Sesame Seeds
(1 | 2)



White Rice
(1 | 2)



Carrots*
(12 oz | 24 oz)



Garlic
(2 Cloves | 4 Cloves)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Vegetable Oil
(2 tsp | 4 tsp)

Ketchup
(2 TBSP | 4 TBSP)

Butter
(1 TBSP | 1 TBSP)
Contains: Milk

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CHEF'S TIP

You'll notice that we recommend a fine-mesh sieve for rinsing your rice in step 1. If you don't happen to have one, try lining a standard colander with cheesecloth or a few layers of paper towels instead. Or, you could rinse the rice in a large bowl, using your hand to drain until the starches run off and the water runs clear.



Preheat oven to 425 degrees. **Wash and dry all produce.** Peel and finely chop **garlic**. Place **rice** in a fine-mesh sieve; rinse until water runs clear. Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the sesame seeds** (save the rest for serving) and half the **garlic**; cook until golden brown and fragrant, 1–2 minutes. Stir in rice and **1 cup water** (2 cups for 4). Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.



While rice cooks, peel and finely chop **ginger**. Trim and thinly slice **scallions**, separating whites from greens; finely chop whites. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.



In a large bowl, combine **pork**, **ponzu**, **ginger**, **scallion whites**, **half the panko** (all for 4 servings), and **remaining garlic**. Season generously with **salt** and **pepper**. Form into two 1-inch-tall loaves (four loaves for 4).



Place **meatloaves** on one side of a baking sheet. Toss **carrots** on empty side with a **drizzle of oil**, **salt**, and **pepper**. Roast on top rack until meatloaves are cooked through and carrots are browned and tender, 20–25 minutes. (For 4 servings, divide between 2 sheets; roast meatloaves on middle rack and carrots on top rack.)



While everything roasts, in a small bowl, combine **sweet soy glaze**, **2 TBSP ketchup** (4 TBSP for 4 servings), and a pinch of **chili flakes** to taste. When **meatloaves** and **carrots** have 2–3 minutes left, remove sheet from oven. Brush tops of meatloaves with **1 TBSP glaze** (save the rest for serving). Return to oven until meatloaves are cooked through and glaze is tacky.



Fluff **rice** with a fork and stir in **1 TBSP butter**; season with **salt** and **pepper**. Divide **rice**, **carrots**, and **meatloaves** between plates. Drizzle meatloaves with **remaining glaze** (warm your glaze in the microwave before serving if you'd like). Garnish with **scallion greens**, **remaining sesame seeds**, and a pinch of **chili flakes** if desired.

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

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