EveryPlate

10 MIN

40 MIN



WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Jasmine Rice (1 | 2)



Garlic (2 Cloves | 4 Cloves)



Panko **Breadcrumbs** (1 | 1)

Contains: Wheat





Sriracha (1|2)



Ponzu Sauce

(6 | 12)Contains: Fish. Sov. Wheat



WHAT YOU'LL NEED

Kosher Salt **Black Pepper**

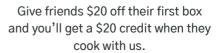
Sugar (1½ TBSP | 3 TBSP) Butter

(2 TBSP | 4 TBSP) Contains: Milk

Cooking Oil

(2 tsp | 4 tsp)

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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!



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.



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.



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 3/4 tsp; 11/2 tsp for 4), and pepper. Mix to combine, then form into 1-inch balls.



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**, 1/4 **cup water** (1/3 **cup** for 4 servings), and 11/2 **TBSP sugar** (3 TBSP for 4).



Return **cooked meatballs** to pan over mediumhigh 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.



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.

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