



**In your box**

- 🍴 ¼ tsp. Red Pepper Flakes
- .84 oz. Mayonnaise
- 2 Green Onions
- 2 oz. Teriyaki Glaze
- 4 oz. Slaw Mix
- 1 Lime
- ¾ cup Jasmine Rice
- ¼ cup Panko Breadcrumbs
- 3 oz. Pineapple Chunks

**Customize It Options**

- 10 oz. Ground Pork
- 10 oz. Ground Beef
- 20 oz. Double Portion—Ground Pork
- 12 oz. Impossible Burger

\*Contains: eggs, wheat, soy

**You will need**

Olive Oil, Salt, Cooking Spray  
 Baking Sheet, Small Pot,  
 2 Mixing Bowls,  
 Medium Non-Stick Pan

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Classic Meal Kit



# Sweet and Sour Pork Meatballs

with rice and lime slaw

NUTRITION per serving—Calories: 869, Carbohydrates: 94g, Sugar: 16g, Fiber: 5g, Protein: 34g, Sodium: 1449mg, Fat: 40g, Saturated Fat: 10g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.  
 \*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
<b>35-45 min.</b>	<b>5 days</b>	<b>Intermediate</b>	<b>Mild</b>

## Before you cook

All cook times are approximate based on testing.

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



### 1. Cook the Rice

- Bring a small pot with **rice**, 1½ cups **water**, and a pinch of **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



### 2. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Coarsely chop **pineapple**.
- Trim and mince white portions of **green onions**. Slice remaining green onions on an angle. Keep white and green portions separate.

### Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork in Step 3, seasoning with ½ tsp. **salt**.
- If using **Impossible burger**, follow same instructions as pork in Steps 3 and 5, searing until browned, 2-3 minutes per "side", then roasting until meatballs are heated through, 9-11 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 3, searing until browned, 2-3 minutes per "side", then roasting until meatballs reach minimum internal temperature, 9-11 minutes.



### 3. Cook the Meatballs

- Combine **ground pork**, **panko**, **white portions of green onions**, and ¼ tsp. **salt** in a mixing bowl. Divide mixture into six evenly-sized meatballs.
- Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and meatballs to hot pan. Stir occasionally until meatballs are browned all over, 6-9 minutes.
- Transfer meatballs to prepared baking sheet. Reserve pan; no need to wipe clean.
- Bake in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 9-11 minutes.
- While meatballs bake, make slaw.



### 4. Make the Slaw

- In another mixing bowl, combine **slaw mix**, **green portions of green onions**, **mayonnaise**, 2 tsp. **lime juice**, 1 Tbsp. **olive oil**, **red pepper flakes** (to taste), and a pinch of **salt**. Set aside.



### 5. Make Sauce and Finish Dish

- Return pan used to cook meatballs to medium heat. Add **pineapple** to hot pan and stir occasionally until lightly browned, 2-4 minutes.
- Remove from burner and stir in **teriyaki glaze** until combined. Add **meatballs** and roll until coated.
- Plate dish as pictured on front of card, squeezing **lime wedges** over dish to taste. Bon appétit!