



In your box

- 2 Green Onions
- ¼ oz. Specialty Toasted Sesame Oil
- ¾ cup Jasmine Rice
- 2 Garlic Cloves
- 6 oz. Snap Peas
- .406 fl. oz. Tamari Soy Sauce
- .35 oz. White Rice Flour
- 2 tsp. Chopped Ginger
- 2 oz. Ponzu with Lime

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Ground Beef

*Contains: wheat, soy

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Medium Pot, Mixing Bowl, Medium Non-Stick Pan



Customer Favorite

Pork Shumai Meatballs

with ponzu dipping sauce and snap peas

NUTRITION per serving—Calories: 744, Carbohydrates: 77g, Fat: 31g, Protein: 37g, Sodium: 1495mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- 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, sesame oil**

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork, baking until beef reaches a minimum internal temperature of 160 degrees, 8-10 minutes.
- If using **ground turkey**, follow same instructions as ground pork, baking until turkey reaches a minimum internal temperature of 165 degrees, 9-11 minutes.
- If using **Impossible Burger**, follow same instructions as ground pork, baking until meatballs are heated through, 8-10 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Rice

- Bring a medium pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner. Set aside covered.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle.
- If desired, pull strings from **sugar snap peas**. *If string is hard to find and remove, make a very thin cut lengthwise along the string.* Halve snap peas.
- Mince **garlic**.



3

Make the Pork Mixture

- Add **ground pork**, **soy sauce**, half the **green onions** (reserve remaining for snap peas and garnish), **rice flour**, **ginger**, half the **sesame oil** (reserve remaining for snap peas), and a pinch of **pepper** to a mixing bowl. Thoroughly combine, seasoning meat evenly.



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Form and Bake the Meatballs

- Form **pork mixture** into eight golf ball-sized meatballs.
- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add meatballs to hot pan and cook until browned on "two sides," 2-3 minutes per side.
- Transfer meatballs to prepared baking sheet. Wipe pan clean and reserve.
- Roast in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 8-10 minutes.
- While meatballs roast, cook snap peas.



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Cook Snap Peas and Finish Dish

- Return pan used to sear meatballs to medium heat. Add 1 tsp. **olive oil**, remaining **sesame oil**, and **garlic** to hot pan. Cook until fragrant, 45-60 seconds.
- Add **snap peas**, remaining **green onions** (reserve a pinch for garnish), and a pinch of **salt**. Stir occasionally until tender and lightly charred, 4-5 minutes.
- *If snap peas need more time, add 1 tsp. olive oil and continue cooking, 2-3 minutes.*
- Plate dish as pictured on front of card, garnishing with remaining green onions and serving **ponzu sauce** on the side for dipping. Bon appétit!