



### In your box

- .46 oz. Brown Sugar
- ¾ cup Jasmine Rice
- 3 oz. Black Beans
- ¼ tsp. Red Pepper Flakes
- 2 Tbsp. Panko Breadcrumbs
- 1 Lime
- 4 Garlic Cloves
- 4 oz. Sliced Plantains
- .84 oz. Mayonnaise

### Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Ground Beef

\*Contains: eggs, wheat

### You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Small Pot, Mixing Bowl

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



## Mojo Pork Meatballs and Spicy Lime Garlic Sauce

with black bean rice and sweet plantains

NUTRITION per serving—Calories: 954, Carbohydrates: 106g, Sugar: 24g, Fiber: 6g, Protein: 35g, Sodium: 1406mg, Fat: 42g, 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

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



### 1. Cook the Rice

- Drain **black beans**.
- Bring a small pot with **rice**, black beans, ¼ tsp. **salt**, and 1½ cup **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner. Stir in ½ tsp. **lime zest** (prepared in a later step). Cover and set aside.
- While rice cooks, prepare ingredients.



### 2. Prepare Ingredients and Form Meatballs

- Halve **plantain pieces** lengthwise.
- Zest **lime**. Halve and juice.
- Mince **garlic**.
- Mix **ground pork**, **panko**, **mayonnaise**, ½ tsp. **salt**, and ¼ tsp. **pepper** in mixing bowl until completely combined. Form into eight equally-sized meatballs.

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground pork in Steps 2 and 3, stirring occasionally until heated through, 4-6 minutes.
- If using **ground beef**, follow same instructions as ground pork in Steps 2 and 3, stirring occasionally until beef reaches minimum internal temperature, 8-10 minutes.



### 3. Cook the Meatballs

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **meatballs** to hot pan. Cover, and roll occasionally until browned all over and meatballs reach a minimum internal temperature of 160 degrees, 8-10 minutes.
- Remove meatballs to a plate. Reserve pan, no need to wipe clean.



### 4. Cook the Plantains

- Return pan used to cook meatballs to medium heat.
- Add 1 tsp. **olive oil** and **plantains** in a single layer to hot pan. Cook until warmed through and lightly browned, 1-2 minutes per side.
- Remove plantains to plate with meatballs. Reserve pan, no need to wipe clean.



### 5. Make Sauce and Finish Dish

- Return pan used to cook plantains to medium heat.
- Add 1 tsp. **olive oil** and **garlic** to hot pan. Cook until aromatic, 60-90 seconds.
- Stir in **brown sugar**, 1 Tbsp. **lime juice**, 2 Tbsp. **water**, ¼ tsp. **salt**, and **red pepper flakes** (to taste). Bring to a boil.
- Once boiling, stir in **plantains** and **meatballs** until coated. Remove from burner.
- Plate dish as pictured on front of card. Bon appétit!