



Sweet and Sour Pork Meatballs

WITH RICE AND LIME SLAW

Classic



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MILD

You Will Need

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

Ingredients

- 1/4 tsp. Red Pepper Flakes
- 3 oz. Pineapple Chunks
- 1 Lime
- 4 oz. Slaw Mix
- 1 fl. oz. Teriyaki Glaze
- 5.47 oz. Long Grain White Rice
- 1/2 cup Panko Breadcrumbs
- 2 Green Onions
- .84 oz. Mayonnaise

Customize It Options

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

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/14857

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Only half the **panko** is used in this recipe
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, forming 12 meatballs instead of six and working in batches, if necessary.
- If using **Impossible burger**, follow same instructions as ground 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 a minimum internal temperature of 160 degrees, 9-11 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Step 3, searing until browned, 2-3 minutes per "side", then roasting until meatballs reach a minimum internal temperature of 160 degrees, 10-12 minutes.



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 portions of green onions on an angle. Keep white and green portions separate.



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.



1. Cook the Rice

- Bring a small pot with **rice**, 1/4 cups **water**, and a pinch of **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and set aside covered.
- While rice cooks, prepare ingredients.



3. Cook the Meatballs

- Combine **ground pork**, half the **panko** (remaining is yours to do with as you please!), **white portions of green onions**, and 1/4 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. Roll occasionally until meatballs are browned all over, 6-8 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, 5-7 minutes.
- While meatballs bake, make slaw.



5. Make Sauce and Finish Dish

- Return pan used to cook meatballs to medium heat.
- Add **pineapple** to hot pan. Stir occasionally until lightly browned, 2-4 minutes.
- Remove from burner and stir in **teriyaki glaze** and 2 tsp. **water** 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!