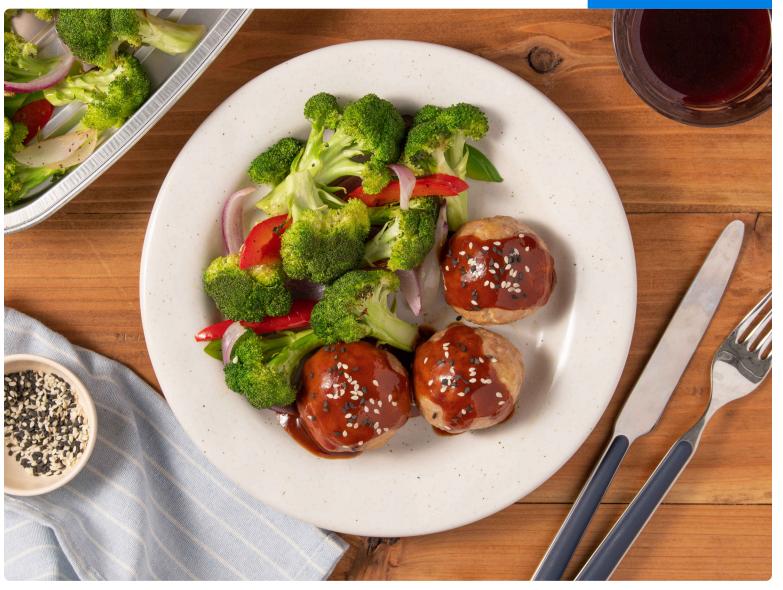


Hoisin-Glazed Pork Meatballs

WITH SESAME BROCCOLI MEDLEY

Oven-Ready



Prep & Cook Time	Cook Within	
25-35 MIN	5 DAYS	
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Difficulty Level	Spice Level	

EASY

Spice Level
NOT SPICY

You Will Need

Olive Oil, Salt, Pepper Microwave-Safe Bowl, Mixing Bowl

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/18964

*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, sesame, and shellfish ingredients.

Ingredients

.203 fl. oz. Soy Sauce

4 Saltine Crackers

2 oz. Ricotta

1 tsp. Multicolor Sesame Seeds

2 fl. oz. Hoisin Sauce

8 oz. Broccoli Florets

4 oz. Pepper and Onion Mix $\,$

.32 oz. Ketchup

1/4 oz. Toasted Sesame Oil

Customize It Options

10 oz. Ground Pork

10 oz. Ground Turkey

10 oz. Ground Beef

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.

Customize It Instructions

- If using ground beef, follow same instructions as ground pork in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 20-25 minutes
- If using ground turkey, follow same instructions as ground pork in Steps 2 and 3, baking uncovered in hot oven until turkey reaches minimum internal temperature, 22-25 minutes.



1. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes.
 Thoroughly rinse any fresh produce and pat dry.
- In provided tray, combine broccoli, pepper and onion mix, half the sesame oil (reserve remaining for glaze), 1 tsp. olive oil, ¼ tsp. salt, and ¼ tsp. pepper. Spread into an even layer.
- Bake uncovered in hot oven, 10 minutes.
- While vegetables bake, continue recipe.



2. Add the Meatballs

- Finely crush crackers.
- In a mixing bowl, combine ground pork, ricotta, crackers, a pinch of salt, and soy sauce. Form into 6 evenly-sized meatballs.
- Carefully remove tray from oven.
- Push vegetables to one side. Tray will be hot! Use a utensil.
- Place meatballs in empty side of tray.



3. Bake Meal and Make Glaze

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 15-20 minutes.
- While meal bakes, in a microwave-safe bowl, combine ketchup, hoisin, and remaining sesame oil.
- Microwave until heated through, 15-30 seconds.
- Carefully remove sauce from microwave and tray from oven.
- To serve, top meatballs with glaze and garnish with **sesame seeds**. Bon appétit!

