



Hoisin-Glazed Pork Meatballs

WITH SESAME BROCCOLI MEDLEY

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

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

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
- ¼ oz. Toasted Sesame Oil

Difficulty Level

EASY

Spice Level

NOT SPICY

Customize It Options

- 10 oz. Ground Pork
- 10 oz. Ground Turkey
- 10 oz. Ground Beef

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/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.

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!