



In your box

1/3 fl. oz. Toasted Sesame Oil
2 Green Onions
2 Garlic Cloves
3/4 cup Jasmine Rice
6 oz. Snap Peas
.406 fl. oz. Tamari Soy Sauce
2 tsp. Chopped Ginger
2 fl. oz. Ponzu Sauce
.35 oz. White Rice Flour

Customize It Options

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

*Contains: wheat, soy

You will need

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



Customer Favorite

Pork Shumai Meatballs

with ponzu dipping sauce and snap peas

NUTRITION per serving—Calories: 808, Carbohydrates: 79g, Fat: 34g, Protein: 42g, Sodium: 1300mg.

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
- If using **ground turkey**, follow same instructions as ground pork, roasting until ground turkey reaches a minimum internal temperature of 160 degrees, 9-11 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.
- Mince **garlic**.
- 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.*



3

Prepare the Meatballs

- Combine **pork**, **tamari 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** in a mixing bowl.
- Mix thoroughly, ensuring meat is evenly seasoned.



4

Form and Cook 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 well-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, sauté snap peas.



5

Sauté the Snap Peas

- 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.
- Plate dish as pictured on front of card, garnishing with remaining green onions and serving **ponzu sauce** on the side for dipping. Bon appétit!