



#### In your box

1 Tbsp. Asian Garlic, Ginger and Chile Seasoning  
8 oz. Carrot  
2 Persian Cucumbers  
18 oz. Sweet Potato  
¼ oz. Cilantro  
1 fl. oz. Seasoned Rice Vinegar  
1 oz. Mayonnaise  
12 oz. Ground Pork  
2 tsp. Chopped Ginger  
2 French Rolls



## “Banh Mi” Pork Meatball Sub

with sweet potato rounds

NUTRITION per serving—Calories: 956, Carbohydrates: 99g, Fat: 43g, Protein: 45g, Sodium: 1341mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**5 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level ● ● ●  
**Medium**

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 3 Mixing Bowls, Medium Oven-Safe Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to **425 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **seasoning blend**



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### Prepare the Ingredients

- Peel **carrot**, and using a peeler, shave into long ribbons. Discard top.
- Using peeler, shave **cucumbers** into long ribbons, stopping when you reach seeds. Discard ends. *Having trouble making ribbons? Feel free to cut cucumbers into 1/4" rounds instead.*
- Combine **seasoned rice vinegar** and vegetable ribbons in a mixing bowl. Set aside at least 10 minutes, stirring occasionally.
- Cut **sweet potato** into 1/4" rounds.
- Stem **cilantro**.



2

### Roast Sweet Potato and Make Seasoned Mayo

- Place **sweet potato rounds** on prepared baking sheet and season with 1 tsp. **olive oil**, 1/4 tsp. **salt**, and a pinch of **pepper**. Massage oil into rounds.
- Spread into a single layer. Roast in hot oven, 15 minutes.
- Carefully, remove from oven and flip rounds. Roast again until tender and browned, 8-10 minutes.
- While potatoes roast, combine **mayonnaise** and half the **seasoning blend** (reserve remaining for meatballs) in another mixing bowl.



3

### Make the Meatballs

- Combine **ground pork**, **ginger**, and remaining **seasoning blend** in another mixing bowl.
- Form pork mixture into six golf ball-sized meatballs.



4

### Cook the Meatballs

- Place a medium oven-safe pan over medium-high heat.
- Add 1 tsp. **olive oil** and **meatballs** to hot pan and turn occasionally until browned on all sides, 4-6 minutes.
- Place pan in hot oven and roast, turning meatballs once halfway through, until they reach a minimum internal temperature of 165 degrees, 5-7 minutes.
- While meatballs roast, toast rolls.



5

### Toast Rolls and Finish Dish

- Slice **French rolls** if necessary, leaving bread attached at hinge. Place directly on oven rack and toast, 2-4 minutes.
- Plate dish as pictured on front of card, spreading **seasoned mayonnaise** on roll, then topping with **meatballs**, **vegetable ribbons**, and **cilantro**. Bon appétit!