

# Teriyaki Bacon-Glazed Beef Meatballs

WITH EDAMAME RICE

Oven-Ready



**Prep & Cook Time**

20-30 MIN

**Cook Within**

4 DAYS

**You Will Need**

Salt, Mixing Bowl,  
Microwave-Safe Bowl

**Difficulty Level**

EASY

**Spice Level**

MEDIUM

**Ingredients**

- 1/4 cup Panko Breadcrumbs
- 5 oz. Edamame
- 3/4 oz. Roasted Garlic & Herb Butter
- 16 oz. Ground Beef
- 16 oz. Cooked White Rice
- 4 fl. oz. Teriyaki Glaze
- 2 oz. Bacon Bits
- 2 tsp. Asian Garlic, Ginger & Chile Seasoning

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**Minimum Internal Protein Temperature**

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/30343](http://www.homechef.com/30343)

\*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften
- Ingredient(s) used more than once: **bacon, teriyaki glaze**



### 1. Prepare the Meatballs

- In a mixing bowl, combine **panko**, 2 Tbsp. **water**, and  $\frac{1}{4}$  the **teriyaki glaze** (reserve remaining for bacon). Let sit, 1 minute.
- After 1 minute, add **ground beef**, half the **bacon** (reserve remaining for topping), **Asian garlic, ginger and chile seasoning** (use less if spice-averse), and  $\frac{1}{4}$  tsp. **salt**.
- Form into 12 evenly-sized meatballs and place in one provided tray.



### 2. Prepare the Rice

- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging and place in second provided tray. Stir in **edamame**,  $\frac{1}{4}$  tsp. **salt**, and 2 Tbsp. **water**.
- Cover tray with foil.



### 3. Bake Meal and Crisp Bacon

- Bake both trays in hot oven (rice covered, meatballs uncovered) until **rice** is heated through and **meatballs** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- While meal bakes, place remaining **bacon** in a microwave-safe bowl. Microwave uncovered until crisp, 30-60 seconds.
- Carefully remove from microwave and stir in remaining **teriyaki glaze**.
- Carefully remove both trays from oven. Uncover rice and stir in softened **butter**.
- To serve, top rice with meatballs and garnish with teriyaki bacon. Bon appétit!