



In your box

- 1 tsp. Asian Garlic, Ginger and Chile Seasoning
- 3 fl. oz. Garlic Sesame Sauce
- 8 oz. Broccoli Florets
- 1 tsp. Sambal
- 1 oz. Roasted Peanuts
- 2 Green Onions
- 12 oz. Ground Pork
- ¾ cup Jasmine Rice



Mongolian Pork Meatball Bowl

with roasted peanuts and broccoli

NUTRITION per serving—Calories: 910, Carbohydrates: 76g, Fat: 46g, Protein: 45g, Sodium: 1705mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Medium

🕒 You will need

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

👑 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**



1

Cook the Rice

- Bring a small pot with **rice** and 1½ cup **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Trim and cut **white portions of green onion** into 1" lengths. Thinly slice green portions. Keep white and green portions separate.
- Coarsely chop **peanuts**.
- Combine **ground pork**, **seasoning blend**, and a pinch of **salt** and **pepper** in a mixing bowl. Form meat mixture into eight golf ball-sized meatballs.



3

Roast the Broccoli

- Place **broccoli** on prepared baking sheet and toss with 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into broccoli.
- Spread into a single layer. Roast in hot oven until browned and fork-tender, 14-16 minutes.
- While broccoli roasts, cook meatballs.



4

Cook the Meatballs

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **meatballs** to hot pan. Stir occasionally until meatballs reach a minimum internal temperature of 160 degrees, 10-12 minutes.
- Stir in **white portions of green onions**, **garlic sesame sauce**, and half the **sambal**. Taste, and add remaining sambal if desired.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, mixing **broccoli** with **meatballs** and garnishing meatballs with **green portions of green onions** and **peanuts**. Bon appétit.