



In your box

- 2 Green Onions
- ¼ tsp. Red Pepper Flakes
- 2 oz. Teriyaki Glaze
- .42 oz. Mayonnaise
- 4 oz. Slaw Mix
- 1 Lime
- ¾ cup Jasmine Rice
- ¼ cup Panko Breadcrumbs
- 3 oz. Pineapple Chunks

Customize It Options

- 12 oz. Ground Pork
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 24 oz. Ground Pork–Double Portion

*Contains: eggs, wheat, soy

You will need

Olive Oil, Salt, Cooking Spray
Medium Non-Stick Pan, Baking Sheet, Small Pot, 2 Mixing Bowls



Sweet and Sour Pork Meatballs

with rice and lime slaw

NUTRITION per serving—Calories: 882, Carbohydrates: 93g, Fat: 38g, Protein: 41g, Sodium: 1420mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 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**

Customize It Instructions

- If using **ground turkey**, follow same instructions as ground pork in Step 3, searing until browned on two “sides”, 2-3 minutes per side. Transfer meatballs to prepared baking sheet and roast until meatballs reach a minimum internal temperature of 165 degrees, 10-12 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 3, searing until browned on two “sides”, 2-3 minutes per side. Transfer meatballs to prepared baking sheet and roast until meatballs reach a minimum internal temperature of 160 degrees, 9-11 minutes.
- If using **24 oz. ground pork**, follow same instructions as 12 oz. ground pork in Step 3, seasoning with ½ tsp. **salt**.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Rice

- Bring a small pot with **rice**, 1½ cups **water**, and a pinch of **salt** 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

- Halve **lime**. Cut one half into wedges and juice the other half.
- Coarsely chop **pineapple**.
- Trim and mince white portions of **green onions**. Slice remaining green onions on an angle. Keep white and green portions separate.



3

Cook the Meatballs

- Combine **ground pork**, **panko**, **white portions of green onions**, and ¼ tsp. **salt** in a mixing bowl. Divide mixture into six evenly-sized meatballs.
- Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and meatballs to hot pan. Stir occasionally until meatballs are browned all over, 6-9 minutes.
- Transfer meatballs to prepared baking sheet. Reserve pan; no need to wipe clean.
- Bake in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 9-11 minutes.
- While meatballs bake, make slaw.



4

Make the Slaw

- In another mixing bowl, combine **slaw mix**, **green portions of green onions**, **mayonnaise**, 2 tsp. **lime juice**, 1 Tbsp. **olive oil**, **red pepper flakes** (to taste), and a pinch of **salt**. Set aside.



5

Make Sauce and Finish Dish

- Return pan used to cook meatballs to medium heat. Add **pineapple** to hot pan and stir occasionally until lightly browned, 2-4 minutes.
- Remove from burner and stir in **teriyaki glaze**. Add **meatballs** and turn until coated.
- Plate dish as pictured on front of card, squeezing **lime wedges** over dish to taste. Bon appétit!