



SWEET & SOUR SRIRACHA PORK BALLS

with Limey Jasmine Rice and Sesame Cucumber Salad



HELLO SOY SAUCE

This was created as a way to stretch salt, historically an expensive ingredient.



Spring Onion



Pork Mince



Soy Sauce



Skewers



Jasmine Rice



Garlic Clove



Lime



Cucumber



Rice Vinegar



Sesame Oil



Sesame Seeds



Honey



Sriracha



Cornflour

MEAL BAG

35 mins

1 of your 5 a day

Very Hot

A zesty and fragrant dish that will have you feeling like you're winning at weeknights. Sweet and sour is a trusted flavour combination that works brilliantly with pork mince on account of how versatile it is. In this recipe, honey and rice vinegar, which has a mild and sweet flavour, are combined with sesame oil and the punchy kick of Sriracha to create a dish that really delivers on flavour. The spring onions within the rice and the zingy cucumber salad provide crunch and cut through the sweeter flavours nicely.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Mixing Bowl**, **Baking Tray**, **Measuring Jug**, **Large Saucepan** (with a **Lid**), **Fine Grater** and **Small Saucepan**. Now, let's get cooking!



1 SHAPE THE BALLS

Preheat your oven to 200°C. Trim and thinly slice the **spring onion**. Pop the **pork mince** into a mixing bowl with a pinch of **salt** and **pepper**. Add **half** of the **soy sauce** and **half** the **spring onion**. Mix well to combine, then shape into four balls per person. Carefully thread the **meatballs** onto the **skewers** (four on each **skewer**), trying to spread them out evenly.

! IMPORTANT: Remember to wash your hands and equipment after handling raw meat!



4 SALAD TIME

Peel and grate the **garlic** (or use a garlic press). Zest the **lime** then cut into quarters. Trim the **cucumber**, halve lengthways and thinly slice. Mix the **sugar** (see ingredients for amount), remaining **soy sauce**, **half** the **rice wine vinegar** and **half** the **sesame oil** together in a large bowl. Add a pinch of **salt**, a quarter of the **lime juice** and **half** the **sesame seeds**. Pop the sliced **cucumber** into the bowl and toss to coat. Set to one side.



2 BAKE THE BALLS

Pop the **skewers** onto a lightly oiled baking tray and cook on the top shelf of the oven for 20-25 mins. Turn halfway through cooking. **! IMPORTANT:** The meatballs are done when no longer pink in the middle!



5 MAKE THE SAUCE

Put the **garlic**, the remaining **sesame oil** and **rice wine vinegar** and **two-thirds** of the remaining **lime juice** into a small saucepan. Squeeze in the **honey** and **sriracha** and stir together. Mix together the **cornflour** and the **water** for the sauce (see ingredients for amount) in a small bowl until combined. Add the **flour mixture** to the saucepan and bring to the boil, stirring continuously. Boil for 30 seconds then remove from the heat.



3 COOK THE RICE

Meanwhile, pour the **water** for the rice (see ingredients for amount) into a large saucepan and bring to the boil. When boiling, add a pinch of **salt**, stir in the **rice**, lower the heat to medium and pop a lid on the pan. Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



6 FINISH AND SERVE

Once everything has finished cooking, fluff up the **rice** with a fork and stir in the **lime zest** and the remaining **spring onion**. Share between your plates. Pop the **pork skewers** on top and spoon over the **sauce** to coat. Sprinkle over the remaining **sesame seeds** and serve the **cucumber salad** on the side. **Dig in!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Spring Onion *	1	2	2
Pork Mince *	250g	375g	500g
Soy Sauce 11) 13)	1 sachet	1½ sachets	2 sachets
Skewers	2	3	4
Water for the Rice*	300ml	450ml	600ml
Jasmine Rice	150g	225g	300g
Garlic Clove *	1	2	2
Lime *	1	1½	2
Cucumber *	½	¾	1
Sugar*	½ tsp	¾ tsp	1 tsp
Rice Vinegar	2 sachets	3 sachets	4 sachets
Sesame Oil 3)	1 sachet	1½ sachets	2 sachets
Sesame Seeds 3)	1 pot	1½ pots	2 pots
Honey	2 sachets	3 sachets	4 sachets
Sriracha	1 sachets	1½ sachets	2 sachets
Cornflour	¼ pot	½ pot	½ pot
Water for the Sauce*	3 tbsp	4 tbsp	6 tbsp

*Not Included * Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 402G	PER 100G
Energy (kJ/kcal)	3015 / 721	750 / 179
Fat (g)	29	7
Sat. Fat (g)	7	2
Carbohydrate (g)	78	19
Sugars (g)	16	4
Protein (g)	34	8
Salt (g)	2.58	0.64

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

3) Sesame 11) Soya 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

THUMBS UP OR THUMBS DOWN?

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