

Ginger Pork Meatballs

with Yakiniku Sauce & Green Beans

PREP TIME: 10 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

Deeply savory with sweet and spicy notes, yakiniku sauce is a Japanese favorite often used to glaze grilled meats. Here, it adds delicious depth to ginger-seasoned pork meatballs, putting a gourmet spin on classic takeout flavors. We're also adding sautéed green beans to the mix—and topping the dish with marinated thin-sliced radishes for a refreshing, crunchy finish.



MATCH YOUR BLUE APRON WINE:



Plush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND PORK



1/2 cup
JASMINE RICE



4 oz
GREEN BEANS



3
RADISHES

KNICK KNACKS:



1 1-inch piece
GINGER



3 Tbsp
YAKINIKU SAUCE



1 Tbsp
SESAME OIL



3 Tbsp
PANKO
BREADCRUMBS



2 Tbsp
RICE VINEGAR



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the ends of the radishes; halve lengthwise, then thinly slice crosswise.
- ☐ Peel and finely chop the ginger.
- ☐ Cut off and discard the stem ends of the green beans; cut into 1-inch pieces on an angle.

2 Cook the rice:

- ☐ In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- ☐ Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff the cooked rice with a fork.



3 Marinate the radishes:

- ☐ While the rice cooks, in a bowl, combine the **radishes**, **vinegar**, and **half the sesame oil**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4 Form & brown the meatballs:

- ☐ While the radishes marinate, in a large bowl, combine the **ground pork** (removing and discarding the paper lining from the bottom), **breadcrumbs**, **ginger**, and **remaining sesame oil**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into 10 to 12 equal-sized meatballs. Transfer to a plate.
- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the meatballs in a single layer and cook, turning occasionally, 5 to 7 minutes, or until evenly browned.



5 Add the green beans:

- ☐ Add the **green beans** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the green beans are bright green and the meatballs are cooked through.

6 Make the sauce & plate your dish:

- ☐ Reserving the **marinating liquid**, drain the **marinated radishes**.
- ☐ To the pan, add the **yakiniku sauce** and reserved marinating liquid. Season with salt and pepper. Cook, stirring occasionally and spooning the sauce over the meatballs, 1 to 2 minutes, or until slightly thickened and saucy. Turn off the heat and season with salt and pepper to taste.
- ☐ Divide the **cooked rice** between 2 dishes. Top with the **cooked meatballs**, **green beans**, and **sauce**. Garnish with the marinated radishes. Enjoy!

