

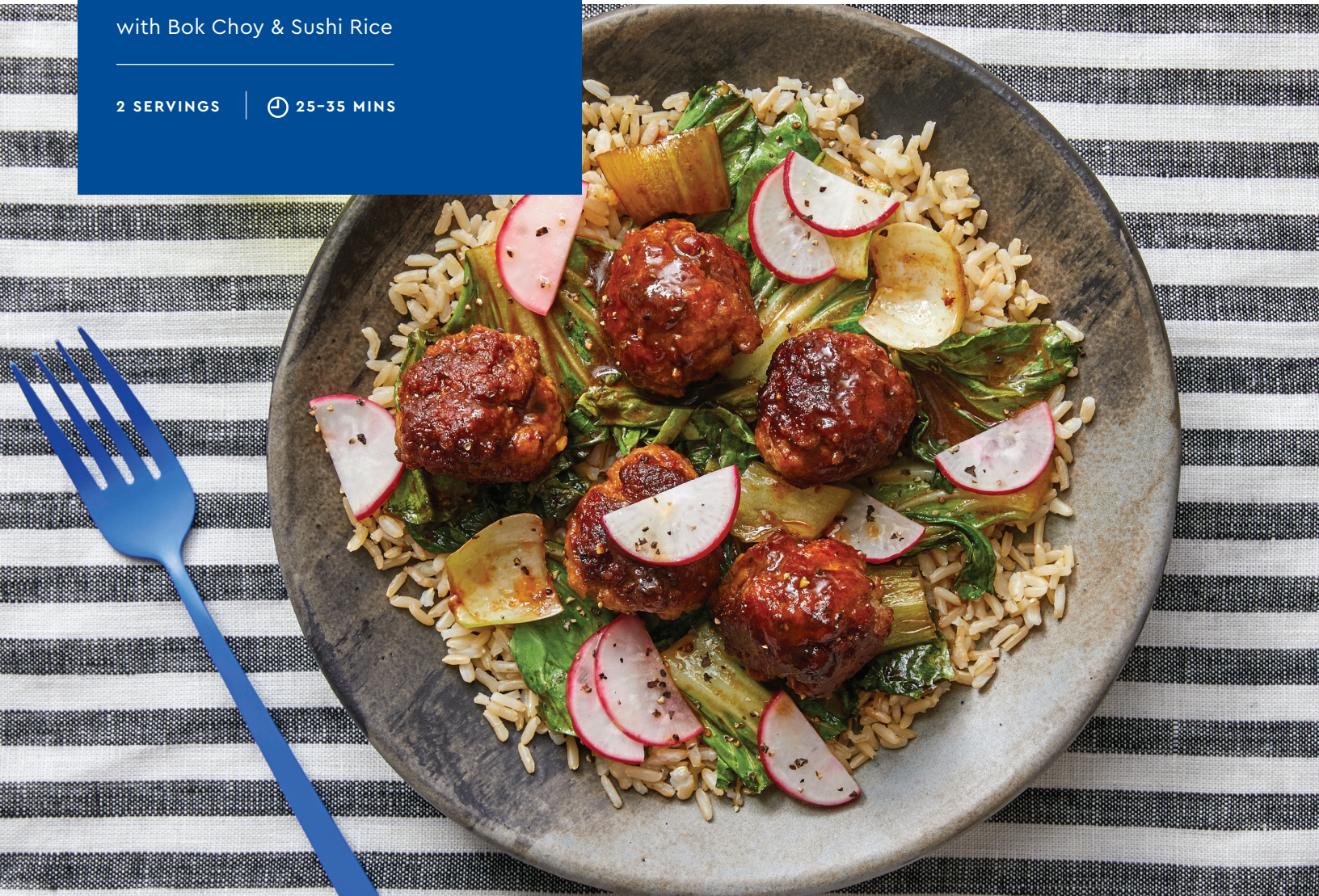
Ginger Pork Meatballs

with Bok Choy & Sushi Rice

2 SERVINGS










⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



We're giving these pork meatballs an aromatic twist thanks to the ginger mixed in. It's all boosted by the punchy combo of barbecue sauce and soy glaze we're using to finish the meatballs and tender bok choy.

Ingredients

-  10 oz Ground Pork
-  ¾ cup Sushi Rice
-  3 oz Radishes
-  10 oz Baby Bok Choy
-  1 1-inch piece Ginger
-  ¾ cup Panko Breadcrumbs
-  1 Tbsp Rice Vinegar
-  ¼ cup Barbecue Sauce
-  2 Tbsps Soy Glaze



Serve a bottle of Blue Apron wine with this symbol: Plush & Fruity.
blueapron.com/wine

1 Cook the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **¾ cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



2 Prepare the ingredients & make the glaze

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise, then thinly slice crosswise; place in a bowl. Add the **vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Peel and finely chop the **ginger**.
- Cut off and discard the root ends of the **bok choy**; roughly chop, separating the stems and leaves.
- In a bowl, combine the **barbecue sauce**, **soy glaze**, and **2 tablespoons of water**.



3 Form the meatballs

- Meanwhile, in a large bowl, combine the **pork**, **breadcrumbs**, and **chopped ginger**; season with salt and pepper. Gently mix to combine.
- Form the mixture into 10 tightly packed meatballs. Transfer to a plate.



4 Cook the meatballs & bok choy

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **meatballs** in an even layer. Cook, turning occasionally and shaking the pan (carefully, as the oil may splatter), 7 to 9 minutes, or until browned on all sides. Using a spoon, move the meatballs to one side of the pan.
- Add the **chopped bok choy stems** to the other side of the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



5 Finish & serve your dish

- To the pan, add the **glaze** (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the glaze over the meatballs, 1 to 2 minutes, or until slightly thickened and the meatballs are cooked through.*
- Turn off the heat. Add the **chopped bok choy leaves**; stir until wilted and combined. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **finished meatballs and bok choy** (including any glaze from the pan) and **marinated radishes** (including any liquid). Enjoy!



*An instant-read thermometer should register 160°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 710, Total Carbohydrates: 76g, Dietary Fiber: 3g, Added Sugars: 14g, Total Fat: 30g, Saturated Fat: 8g, Protein: 35g, Sodium: 1600mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Share your photos with #blueapron

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC
New York, NY 10005

