

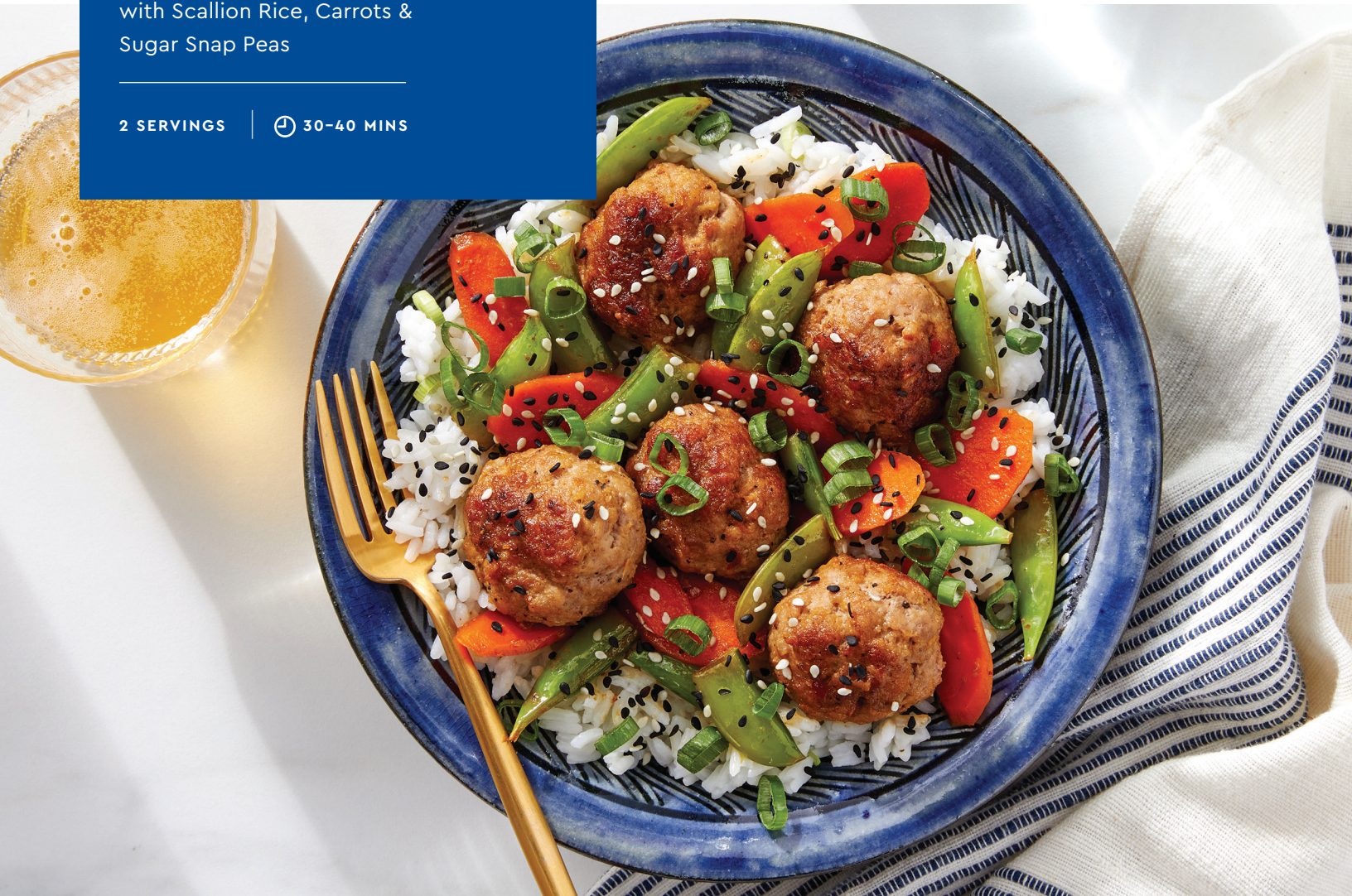
# Cumin-Sichuan Glazed Meatballs

with Scallion Rice, Carrots & Sugar Snap Peas

2 SERVINGS

30-40 MINS

 **Blue Apron**  
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## Ingredients



10 oz Ground Pork



6 oz Carrots



1 Tbsp Soy Sauce



¼ cup Panko Breadcrumbs



½ cup Long Grain White Rice



2 cloves Garlic



3 Tbsps Cumin & Sichuan Peppercorn Sauce



1 tsp Black & White Sesame Seeds



4 oz Sugar Snap Peas



2 Scallions



1 Tbsp Rice Vinegar



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## 1 Prepare the ingredients & make the glaze

- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Peel the **carrots**; thinly slice on an angle.
- Pull off and discard the tough string that runs the length of each **snap pea** pod. Halve the peas crosswise.
- In a bowl, combine the **cumin-Sichuan sauce**, **soy sauce**, **vinegar**, and **2 tablespoons of water**.



## 2 Cook the rice

- In a small pot, combine the **rice**, **sliced white bottoms of the scallions**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



## 3 Form the meatballs

- Meanwhile, in a bowl, combine the **pork**, **breadcrumbs**, and **garlic paste**. Season with salt and pepper. Gently mix until just combined.
- Using your hands, shape the mixture into 10 tightly packed meatballs.
- Transfer to a plate.



## 4 Cook the meatballs & carrots

- 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 **sliced carrots** 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

- Add the **halved peas** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- 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 the glaze is slightly thickened and the meatballs are cooked through.\*
- Turn off the heat.
- Serve the **cooked rice** topped with the **finished meatballs and vegetables** (including any glaze from the pan). Garnish with the **sesame seeds** and **sliced green tops of the scallions**. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 160°F for pork.

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

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