

Ginger Pork Meatballs

with Cabbage & Jasmine Rice

TIME: 30-40 minutes

SERVINGS: 2

We're making these Asian-inspired pork meatballs with fresh ginger, then cooking them—along with seasonal cabbage—in a sweet, savory, and mildly spicy sauce. A bed of jasmine rice soaks up all the delicious flavors of the dish.



MATCH YOUR BLUE APRON WINE



Floral & Aromatic

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND PORK



½ cup
JASMINE RICE



3 oz
RADISHES



½ lb
CABBAGE

KNICK KNACKS:



1 1-inch piece
GINGER



1 Tbsp
SESAME OIL



2 Tbsps
RICE VINEGAR



3 Tbsps
SOY MARINADE



¼ cup
PANKO
BREADCRUMBS



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.



1 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, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat.
- ☐ Fluff the cooked rice with a fork. Cover to keep warm.

2 Prepare the ingredients:

- ☐ While the rice cooks, 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 out and discard the core of the **cabbage**; thinly slice the leaves.



3 Marinate the radishes:

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

4 Form & cook the meatballs:

- ☐ While the radishes marinate, in a large bowl, combine the **pork** (removing and discarding the paper lining from the bottom), **breadcrumbs**, **chopped 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 an even layer and cook, turning occasionally (carefully, as the oil may splatter), 7 to 9 minutes, or until browned and cooked through.



5 Add the cabbage:

- ☐ Add the **sliced cabbage** to the pan; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.

6 Add the sauce & serve your dish:

- ☐ While the cabbage cooks, reserving the liquid, drain the **marinated radishes** and set aside.
- ☐ To the pan, add the **soy marinade** and **reserved marinating liquid** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until slightly thickened. Turn off the heat and season with salt and pepper to taste.
- ☐ Serve the cooked meatballs, cabbage, and sauce with the **cooked rice**. Top with the **marinated radishes**. Enjoy!

