

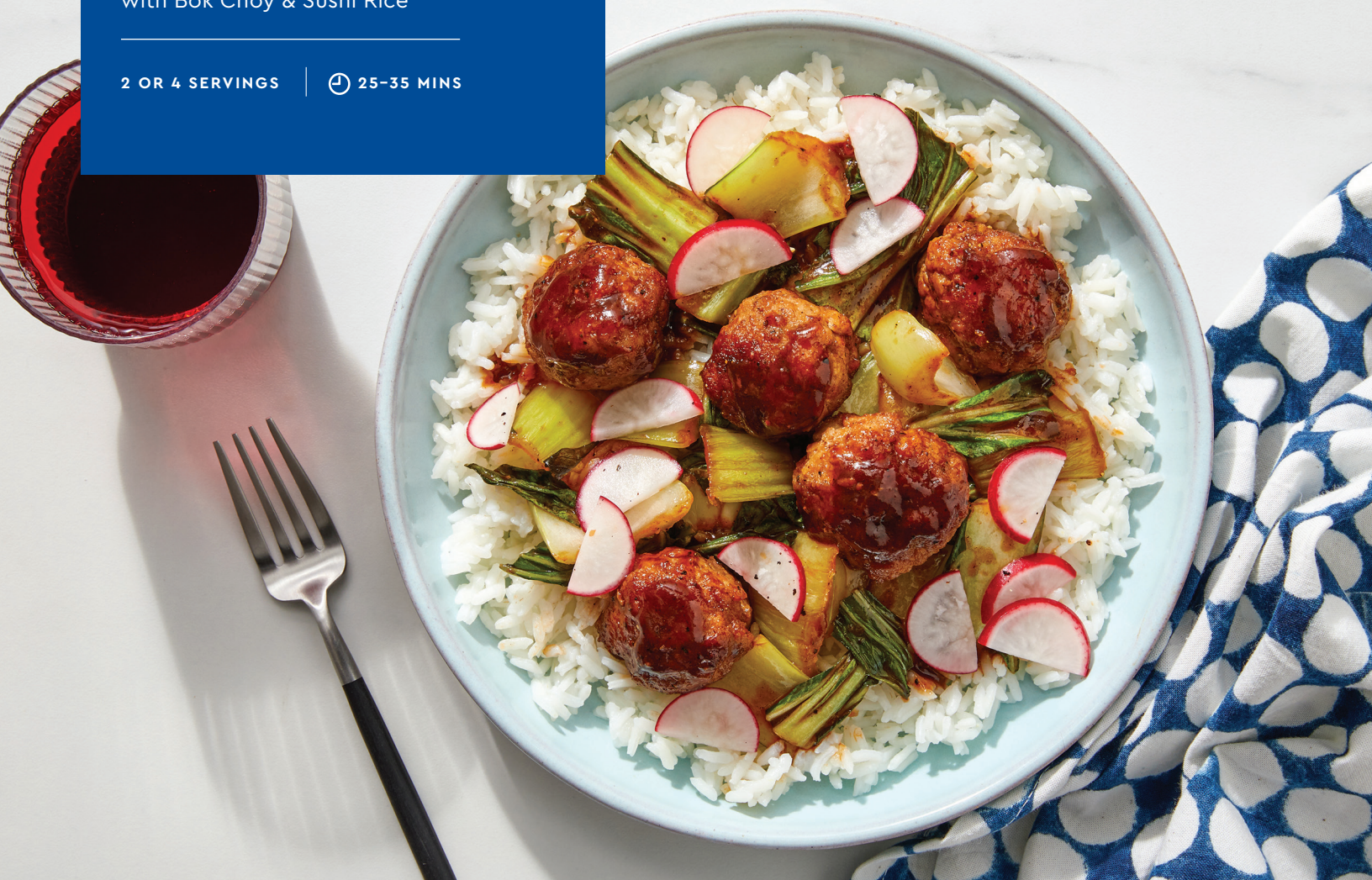
Ginger Pork Meatballs

with Bok Choy & Sushi Rice


2 OR 4 SERVINGS


⌚ 25-35 MINS


 **Blue Apron**
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Ingredients


 10 oz Ground Pork or 20 oz for 4 servings

 10 oz Baby Bok Choy or 1 ¼ lbs for 4 servings


 ¼ cup Barbecue Sauce or ½ cup for 4 servings


 ½ cup Sushi Rice or 1 cup for 4 servings

 3 oz Radishes or 6 oz for 4 servings

 2 Tbsps Soy Glaze or 3 Tbsps for 4 servings

 1 piece Ginger

 ¼ cup Panko Breadcrumbs or ½ cup for 4 servings

 1 Tbsp Rice Vinegar or 2 Tbsps for 4 servings



Serve with Blue Apron wine that has this symbol
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COOK ALONG WITH



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1 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **$\frac{3}{4}$ cup of water** or **$1\frac{1}{4}$ cups of water** if you're cooking 4 servings. 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 the **ginger**; finely chop to get 2 teaspoons or 1 tablespoon if you're cooking 4 servings (you may have extra).
- 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 or 16 meatballs if you're cooking 4 servings.
- Transfer to a plate.



4 Cook the meatballs & bok choy

- In a large pan (nonstick, if you have one), heat a drizzle 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 8 to 10 minutes if you're cooking 4 servings, 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!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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