

Ginger Pork Meatballs

with Bok Choy & Sushi Rice

4 SERVINGS

⌚ 30-40 MINS

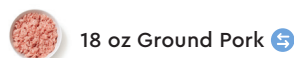
 **Blue Apron**
blueapron.com



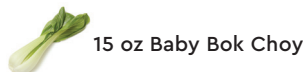
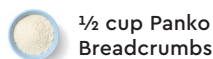
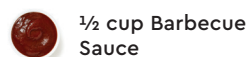
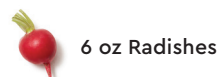
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 ¾ cups 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 the **ginger**; finely chop to get 1 tablespoon (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 16 tightly packed meatballs.
- Transfer to a plate.



↶ CUSTOMIZED STEP 3 If you chose Beyond Beef®

- Form the meatballs as directed, using the **Beyond Beef®** (instead of pork).

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), 8 to 10 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!



↶ CUSTOMIZED STEP 5 If you chose Beyond Beef®

- Finish and serve your dish as directed, stirring until the meatballs are cooked through.**

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

**An instant-read thermometer should register 160°F for Beyond Beef®.