

Oven-Baked Hoisin Turkey Meatballs & Udon

with Green Beans

2 or 4 SERVINGS

🕒 40 MINS: 10 MINS ACTIVE
30 MINS INACTIVE

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Ingredients*



10 oz Ground Turkey
or 20 oz for
4 servings



6 oz Green Beans or
¾ lb for 4 servings



2 Tbsps Hoisin Sauce
or ¼ cup for
4 servings



1 Tbsp Rice Vinegar
or 2 Tbsps for
4 servings



½ lb Fresh Udon
Noodles¹ or 1 lb for
4 servings



⅓ cup Crispy Onions



1 Tbsp Sambal Oelek
or 2 Tbsps for
4 servings



1 Tbsp Togarashi
Seasoning²



¼ cup Panko
Breadcrumbs or
½ cup for 4 servings



3 Tbsps East Asian-Style
Sautéed Aromatics or
⅓ cup for 4 servings



2 Tbsps Soy Glaze or
3 Tbsps for
4 servings



1 Single-Use
Aluminum Tray or
2 for 4 servings



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¹ previously frozen ² Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Remove the **noodles** from the refrigerator to bring to room temperature.
- Wash and dry the **green beans**; snap off and discard any stem ends.
- Using your hands, carefully separate the **noodles** and add to the tray *or evenly divide between the two trays if you're cooking 4 servings*.
- Add the **green beans, soy glaze, vinegar, and as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- Add **2 tablespoons of water** to the tray *or to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to thoroughly combine.

2 Form the meatballs

- In a bowl, combine the **turkey, breadcrumbs, sautéed aromatics, and half the togarashi**. Season with salt and pepper; form into 8 equal-sized meatballs *or 16 meatballs if you're cooking 4 servings*.
- Transfer to a plate.
- Arrange the **meatballs** in an even layer on top of the **prepared base**. Season with salt and pepper.

3 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 28 to 30 minutes, or until the meatballs are cooked through.*
- Remove from the oven.
- Serve the **baked tray** topped with the **hoisin sauce, remaining togarashi, and crispy onions**. Enjoy!



When you're finished, rinse and recycle the tray.

*The USDA recommends a minimum safe cooking temperature of 165°F for turkey.

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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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