

Ginger Pork Meatballs

with Bok Choy & Sushi Rice

2 SERVINGS

⌚ 25-35 MINS


 **Blue Apron**
blueapron.com



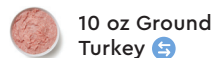
Ingredients*


Customized ingredients



10 oz Ground Pork 

SWAPPED FOR:



10 oz Ground Turkey 



10 oz Baby Bok Choy



2 Tbsps Soy Glaze



½ cup Sushi Rice



3 oz Radishes



1 Tbsp Rice Vinegar



¼ cup Panko Breadcrumbs



1 piece Ginger



¼ cup Barbecue Sauce



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 small pot, combine the **rice**, a **big pinch of salt**, and **¾ cup 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 2 teaspoons (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 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.
- Transfer to a plate.



↩ CUSTOMIZED STEP 3 *If you chose Ground Turkey*

- Form the meatballs as directed, using the **turkey** (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), 7 to 9 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!



*The USDA recommends a minimum safe cooking temperature of 160°F for pork and 165°F for turkey.

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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | 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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

