

DINNERLY



Hoisin-Glazed Meatballs with Green Bean & Scallion Fried Rice



20-30min



2 Servings

Hoisin sauce is truly the chameleon of condiments! From glazing meats to quick skillet cooking—this luscious sauce brings a deep umami flavor. It's the ideal sticky sweet sauce for a juicy meatball and green bean stir-fry over fluffy rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- garlic (use 2 large cloves)
- 1 oz scallions
- ½ lb green beans
- 10 oz ground beef
- 1 oz panko (use ¼ cup) ^{1,6}
- 2 oz hoisin sauce ^{1,6,11}

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ³
- neutral oil

TOOLS

- medium saucepan
- fine-mesh sieve
- rimmed baking sheet
- large nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 46g, Carbs 86g,
Proteins 37g



1. Cook rice

Preheat oven to 450°F with a rack in the center. Bring a medium saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta), stirring occasionally, until just tender, about 12 minutes. Drain rice in a fine-mesh sieve, rinse with cold water, and drain well again.



2. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice. Trim ends from **green beans**, then cut into 1-inch pieces.



3. Make meatballs

In a medium bowl, combine **ground beef**, **¼ cup of the panko**, **1 large lightly beaten egg**, **2 tablespoons of scallions**, **1 teaspoon each of garlic and salt**, and **a few grinds of pepper**. Lightly oil a rimmed baking sheet. Shape beef mixture into 8 meatballs (about 2 Tbsps each), transferring to prepared baking sheet as you go.



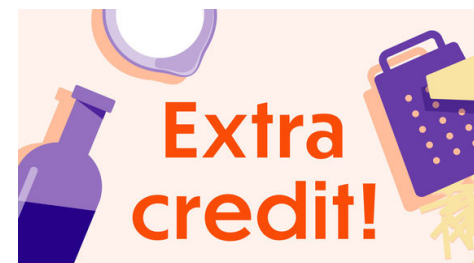
4. Bake meatballs

Bake **meatballs** on center oven rack until browned and cooked through, 10–12 minutes. Meanwhile, in a medium bowl, combine **hoisin sauce** and **2 tablespoons water**, whisking until smooth. Season sauce with **salt** and **pepper**. Remove meatballs from oven. Using a slotted spoon, transfer meatballs to hoisin sauce. Stir to coat. Cover to keep warm.



5. Cook fried rice & serve

Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **green beans** and cook until tender, 3–4 minutes. Add **1 tablespoon oil**, **remaining scallions and garlic**, and **all of the rice**. Cook, pressing down to crisp rice, and toss until the rice is warmed through, 3–4 minutes. Season with **salt** and **pepper**. Serve **hoisin meatballs** over **fried rice**. Enjoy!



6. Make it ahead!

Season and shape your meatballs the night before to speed up prep time. They can be stored in an airtight container in the fridge.