



Speedy Caramelized Pork Bowls

with Lemongrass-Infused Rice

Spicy

20 Minutes

Customized Protein







+ Add

Swap






or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

 Swap	 Swap	 Swap
		
Ground Beef 250 g 500 g	Tofu 1 2	Ground Chicken 250 g 500 g



	
Ground Pork 250 g 500 g	Jasmine Rice ¾ cup 1 ½ cups
	
Shanghai Bok Choy 2 4	Crispy Shallots 28 g 56 g
	
Ginger-Garlic Puree 2 tbsp 4 tbsp	Green Onion 2 4
	
Lemongrass 1 2	Chili Pepper 1 2
	
Vegetarian Oyster Sauce ¼ cup ½ cup	Brown Sugar 2 tbsp 4 tbsp
	
Sriracha 2 tsp 4 tsp	

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

1



Cook lemongrass rice

- Before starting, to a medium pot, add **1 ¼ cups** (2 ½ cups) **water** and **½ tsp** (¼ tsp) **salt**. Cover and bring to a boil over high.
- Wash and dry all produce.
- Remove outer layer of **lemongrass**, then halve lengthwise. Place on a cutting board, cut-side down.
- Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush. Using a strainer, rinse **rice** until water runs clear.
- To the **boiling water**, stir in **rice** and add **lemongrass**, then reduce heat to low.
- Cover and cook for 13-15 min, until **rice** is tender and water is absorbed.
- Remove from heat. Set aside, still covered.

4



Finish prep

- Meanwhile, thinly slice **green onions**.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilies.)

2



Prep bok choy

- Separate **bok choy leaves** from stems.
- Place in a strainer and rinse under cool water. Pat dry with paper towels, then cut **stems** into 1-inch pieces.

5



Finish pork mixture

- To the pan with **pork**, stir in **vegetarian oyster sauce**, **bok choy leaves**, **¼ cup** (½ cup) **water** and **½ tsp** (¼ tsp) **chilies**. (Like things spicy? Add more chilies!). Cook, stirring often, until **bok choy leaves** wilt.
- Remove from heat, then season with **salt** and **pepper**.

3



Cook pork

- [Swap](#) | [Ground Beef](#)
- [Swap](#) | [Tofu](#)
- [Swap](#) | [Ground Chicken](#)
- Heat a large non-stick pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**. Break up **pork** into smaller pieces. Add **bok choy stems**.
- Cook for 4-5 min, stirring often, until no pink remains in **pork**.^{**}
- Add **brown sugar** and **ginger-garlic puree**. Cook for 2-3 min, stirring often, until **mixture** is fragrant and turns dark brown.

6



Finish and serve

- Remove and discard lemongrass from rice. Fluff **rice** with a fork, then stir in **half the green onions** and **half the crispy shallots**.
- Divide **rice** between bowls.
- Top with **caramelized pork and bok choy mixture**.
- Sprinkle with **remaining green onions** and **remaining crispy shallots**.
- Drizzle with **sriracha** and sprinkle **any remaining chilies** over top, if you like.

Measurements within steps **1 tbsp** (2 tbsp) **oil**

2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook beef

[Swap](#) | [Ground Beef](#)

If you've opted to get **beef**, cook in the same way the recipe instructs you to cook **pork**.^{**}

3 | Cook tofu

[Swap](#) | [Tofu](#)

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu** and **bok choy stems**. Cook for 6-7 min, stirring occasionally, until **tofu** is browned all over. Follow the rest of the recipe as written.

3 | Cook chicken

[Swap](#) | [Ground Chicken](#)

If you've opted to get **chicken**, cook in the same way the recipe instructs you to cook **pork**.^{**}

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 165°F.