



Sweet and Spicy Pork Stir-Fry

with Ginger and Snow Peas

Spicy

30 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



Ground Beef
250 g | 500 g



Ground Pork
250 g | 500 g



Garlic Puree
1 tbsp | 2 tbsp



Ginger
30 g | 30 g



Chili Pepper
1 | 1



Hoisin Sauce
4 tbsp | 8 tbsp



Sesame Oil
1 tbsp | 2 tbsp



Snow Peas
113 g | 226 g



Jasmine Rice
3/4 cup | 1 1/2 cups



Soy Sauce
1 tbsp | 2 tbsp

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

Pantry items | Salt, pepper

Cooking utensils | Grater, large non-stick pan, measuring cups, measuring spoons, medium pot, small bowl

1



Start rice and grate ginger

- Before starting, wash and dry all produce.
- Using a strainer, rinse **rice** until water runs clear.
- To a medium pot, add **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (¼ tsp) **salt**. Cover and bring to a boil over high heat.
- While water comes to a boil, peel, then finely grate **1 tbsp** (2 tbsp) **ginger**.

2



Cook rice

- To the boiling water, add **rice**. Reduce heat to low. Cover and cook for 12-14 min, until **rice** is tender and liquid is absorbed.
- Remove the pot from heat. Set aside, still covered.

3



Finish prep and make garlic-ginger oil

- Trim, then halve **snow peas**.
- Core, then cut **pepper** into ½-inch pieces.
- Finely chop **chili**, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilis.)
- In a small bowl, stir together **garlic puree**, **ginger** and **sesame oil**.

4



Cook pork

🔄 Swap | Ground Beef

- Heat a large non-stick pan over medium-high.
- When hot, add **half the garlic-ginger oil**, then **pork**. Cook for 4-5 min, breaking up **pork** into smaller pieces, until no pink remains.**
- Transfer **pork** to a plate, then cover to keep warm.
- Carefully discard excess fat.

5



Cook stir-fry

- Reduce heat to medium, then add **remaining garlic-ginger oil**, **snow peas** and **peppers** to the same pan. Cook for 2-3 min, stirring often, until **veggies** are tender-crisp.
- Add **soy sauce**, hoisin **sauce**, **pork** and **2 tbsp** (4 tbsp) **water**. Cook for 1-2 min, stirring often, until warmed through.
- Season with **salt** and **pepper**.

6



Finish and serve

- Fluff **rice** with a fork, then season with **salt**.
- Divide **rice** between bowls. Top with stir-fry mixture.
- Sprinkle **¼ tsp chilis** over top. (NOTE: Start with ⅛ tsp for mild heat and add more if you like an extra kick!)

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.

4 | Cook beef

🔄 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork****

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