



# Pork Stir-Fry Bowls

with Snap Peas and Jasmine Rice

Family Friendly 20-30 Minutes



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Ground Pork



Ground Beef



Jasmine Rice



Sugar Snap Peas



Garlic Salt



Green Onion



Soy Sauce



Gravy Spice Blend



Brown Sugar



Miso Broth Concentrate

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

## Start here

- Before starting, add 1 cup (2 cups) water and half the garlic salt to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Measuring spoons, strainer, medium pot, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Sugar Snap Peas	227 g	454 g
Garlic Salt	1 tsp	2 tsp
Green Onion	1	2
Soy Sauce	2 tbsp	4 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Brown Sugar	1 tbsp	2 tbsp
Miso Broth Concentrate	1	2
Oil*		
Salt and Pepper*	½ tbsp	1 tbsp

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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.

1



### Cook rice

- Using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water boils over.)
- Remove from heat. Set aside, still covered.

4



### Stir-fry snap peas

- Add **snap peas**, **2 tbsp** (¼ cup) **water** to the pan with **pork**. Cook, stirring often, until **water** is absorbed and **snap peas** are tender-crisp, 2-3 min.
- Add **remaining garlic salt**. Season with **pepper**.

2



### Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*

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

5



### Assemble stir-fry

- Sprinkle **brown sugar** over **pork** and **snap peas**. Cook, stirring often, until **pork** is dark golden-brown, 1-2 min.
- Sprinkle **Gravy Spice Blend** over top, then stir to coat.
- Add ¾ **cup** (1 ¼ cups) **water**, **soy sauce** and **broth concentrate**. Bring to a gentle boil.
- Once boiling, reduce heat to medium-low. Simmer, stirring occasionally, until **sauce** thickens slightly, 1-2 min.
- Remove from heat, then cover to keep warm.

3



### Prep

- Meanwhile, trim **snap peas**.
- Thinly slice **green onion**.

6



### Finish and serve

- Fluff **rice** with a fork. Stir in **half the green onions**.
- Divide **rice** between bowls.
- Top with **pork**, **veggies** and **any remaining sauce** in the pan.
- Sprinkle **remaining green onions** over top.

## Dinner Solved!



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