



# Fiery Hunanese-Style Pork

with Ginger-Green Onion Rice

Quick

Spicy

25 Minutes



Ground Pork



Ginger



Garlic, cloves



Soy Sauce Mirin Blend



Chili Flakes



Cornstarch



Poblano Pepper



Carrot



Basmati Rice



Green Onions



Vegetarian Oyster Sauce



White Cooking Wine

HELLO HUNANESE CUISINE

*A regional cuisine from Southern China known for its spicy dishes!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ginger	15 g	30 g
Garlic, cloves	1	2
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Chili Flakes 🌶️	1 tsp	2 tsp
Cornstarch	½ tbsp	1 tbsp
Poblano Pepper 🌶️	160 g	320 g
Carrot	170 g	340 g
Basmati Rice	¾ cup	1 ½ cups
Green Onions	2	4
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
White Cooking Wine	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

\* 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.*

## Contact

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## Make ginger-green onion oil

Thinly slice **green onions**, keeping whites and greens separate. Mince or grate **half the ginger** (use all for 4 ppl). Heat a medium pot over medium-high heat. When hot, add **2 tsp oil** (dbl for 4 ppl), then **green onion greens** and **1 tsp ginger** (dbl for 4 ppl). Cook, stirring constantly, until fragrant, 30 sec.



## Cook pork

Heat a large non-stick pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt and pepper**. Transfer **pork** to a plate.



## Cook rice

Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to the pot with **ginger-green onion oil**. Cover and bring to a boil over high heat. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



## Cook veggies

Heat the same pan over medium-high. Add **½ tbsp oil** (dbl for 4 ppl), then **poblanos** and **carrots**. Cook, stirring occasionally, until **veggies** soften slightly, 3-4 min. Add **garlic, remaining ginger, remaining green onions** and **1 tsp chili flakes**. (NOTE: Reference heat guide.) Cook, stirring occasionally, until fragrant, 30 sec. Add **pork** and **cooking wine**. Cook, stirring occasionally, until **wine** reduces slightly, 1-2 min. Add **stir-fry sauce**. Cook, stirring constantly, until **sauce** thickens slightly, 1 min. Season with **pepper**, to taste.



## Prep

While **rice** cooks, peel, then mince or grate **garlic**. Core, then cut **poblano** into ½-inch pieces, removing seeds for less heat. (TIP: We suggest using gloves when prepping poblanos!) Peel, then halve **carrot** lengthwise, then cut into ⅛-inch half-moons. Stir together **soy sauce mirin blend, oyster sauce, half the cornstarch** (use all for 4 ppl) and **2 tbsp water** (dbl for 4 ppl) in a small bowl. (NOTE: This is your stir-fry sauce.)



## Finish and serve

Fluff **rice** with a fork. Divide **rice** between plates. Spoon **pork** and **veggies** over **rice**.

## Dinner Solved!