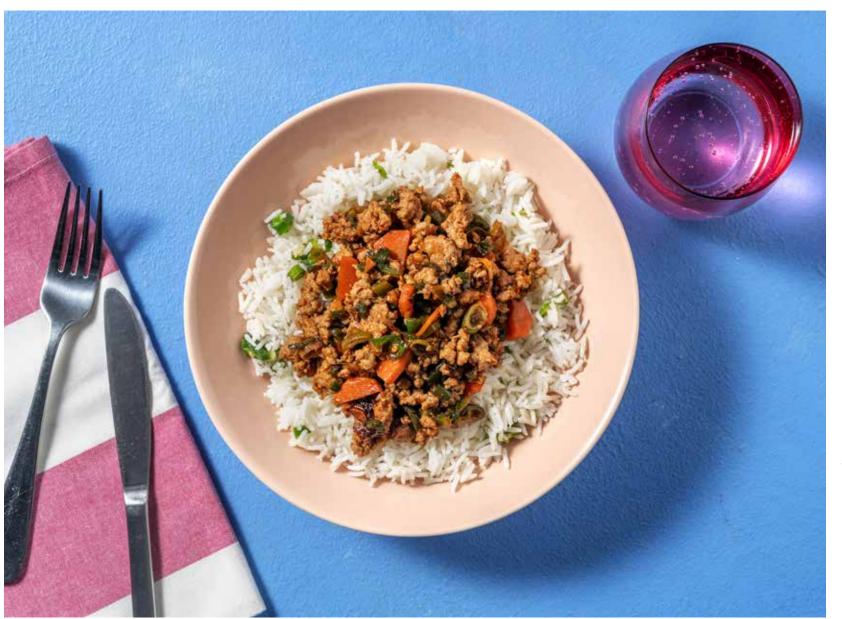


# Fiery Hunanese-Style Pork with Ginger-Green Onion Rice

Quick

Spicy

25 Minutes





Ground Pork







Garlic, cloves







Soy Sauce Mirin Blend

Chili Flakes



Poblano Pepper



Carrot



Basmati Rice



**Green Onions** 



Vegetarian Oyster Sauce



White Cooking Wine

# 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.

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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 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.



### 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 ½-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.)



# 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 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.



#### Finish and serve

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

# **Dinner Solved!**