



# Fiery Hunanese-Style Pork

with Green Onion-Ginger Rice

Spicy

30 Minutes



Ground Pork



Ginger



Soy Sauce Mirin Blend



Chili Garlic Sauce



Cornstarch



Poblano Pepper



Carrot



Basmati Rice



Vegetarian Oyster Sauce



White Cooking Wine



Green Onion

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 3 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

## Bust out

Vegetable peeler, 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     |
| Soy Sauce Mirin Blend   | 4 tbsp   | 8 tbsp   |
| Chili Garlic Sauce 🌶️   | 1 tbsp   | 2 tbsp   |
| Cornstarch              | ½ tbsp   | 1 tbsp   |
| Poblano Pepper 🌶️       | 160 g    | 320 g    |
| Carrot                  | 170 g    | 340 g    |
| Basmati Rice            | ¾ cup    | 1 ½ cups |
| Vegetarian Oyster Sauce | 4 tbsp   | 8 tbsp   |
| White Cooking Wine      | 4 tbsp   | 8 tbsp   |
| Green Onion             | 2        | 4        |
| 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 green onion-ginger oil

- Thinly slice **green onions**, keeping white and green parts separate.
- Peel, then mince or grate **1 tbsp ginger** (dbl 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 heat.
- 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 **pepper**, to taste.
- Transfer **pork** to a plate.



## Cook rice

- Add **rice**, **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to the pot with **green onion-ginger oil**. Bring to a boil over high heat.
- Once boiling, 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 and finish pork

- Heat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **poblanos** and **carrots**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Add **remaining ginger** and **remaining green onions**. Cook, stirring often, until fragrant, 30 sec.
- Add **pork** and **cooking wine**. Cook, stirring often, 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 and make stir-fry sauce

- Meanwhile, 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 ¼-inch half-moons.
- Stir together **soy sauce mirin blend**, **oyster sauce**, **half the cornstarch** (use all for 4 ppl), **2 tbsp water** (dbl for 4 ppl) and **1 tbsp chili garlic sauce** in a small bowl. (NOTE: Reference heat guide.)



## Finish and serve

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

## Dinner Solved!