



Fiery Hunanese-Style Pork

with Green Onion-Ginger Rice

Optional Spice 30 Minutes



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!

- Ground Pork
- Ground Turkey
- Ginger
- Soy Sauce Mirin Blend
- Chili Garlic Sauce
- Cornstarch
- Green Bell 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
Ground Turkey	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
Green Bell Pepper	200 g	400 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
Sugar*	¼ tsp	½ tsp
Oil*		
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 whites and greens 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.

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



Cook rice

- Add **rice** and **1 ¼ cups water** (dbl for 4 ppl) to the pot with **green onion-ginger oil**. Bring to a boil over high.
- 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 **peppers** and **carrots**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Add **remaining ginger**. 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 **pepper** into ½-inch pieces.
- 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), **¼ tsp sugar**, **¼ cup water** (dbl both 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, then season with **salt**, to taste.
- Divide **rice** between plates. Spoon **pork and veggies** over **rice**.
- Sprinkle **remaining green onions** over top.

Dinner Solved!