



# Fiery Hunanese-Style Pork

with Green Onion-Ginger Rice

Optional Spice

Quick

25 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



Sweet Bell Pepper



Shanghai Bok Choy



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

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 🌶️	2 tbsp	4 tbsp
Cornstarch	½ tbsp	1 tbsp
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 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 ginger-green onion 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.

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**, **1 ¼ cups water** and **½ 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, 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**. Cook, stirring occasionally, until slightly softened, 1-2 min.
- Add **bok choy**. Cook, stirring often, until **veggies** are 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 occasionally, until **wine** reduces slightly, 1-2 min.
- Add **stir-fry sauce**. Cook, stirring constantly, until **sauce** thickens slightly, 1 min. Season with **salt** and **pepper**, to taste.



## Prep and make stir-fry sauce

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Separate **bok choy leaves** and **stems**, then cut into 1-inch pieces.
- 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. Season with **salt**, to taste.
- Divide **rice** between plates. Spoon **pork and veggies** over **rice**.

## Dinner Solved!