

## **Hoisin Pork Stir-Fry**

with Brown Rice, Sugar Snap Peas and Ginger

We're starting this stir-fry with an aromatic base of ginger, onion, and garlic. Our stir-fry sauce and lime gives the recipe the perfect balance of tangy, sweet, and salty. Hearty brown rice gives this dish a healthy spin on takeout.



Prep 30 min



level 1



Pork Tenderloin



Stir-Fry Sauce



Brown Rice

Lime





Red Onion









Cornstarch



Yellow Bell Pepper





Sugar Snap Peas



Ginger Long Red Chili

| Ingredients              |          | 2 People       | 4 People       | *Not Included                                    |  |
|--------------------------|----------|----------------|----------------|--|--|
| Pork                     |          | 1 pkg (340 g)  | 2 pkg (680 g)  |  |  |
| Brown Rice               |          | 1 pkg (170 g)  | 2 pkg (340 g)  | Allergens 1) Wheat/Blé 2) Soy/Soja 3) Sesame/Sés |  |
| Red Onion, sliced        |          | 1 pkg (56 g)   | 2 pkg (113 g)  |  |  |
| Garlic                   |          | 1 pkg (10 g)   | 2 pkg (20 g)   |  |  |
| Yellow Bell Pepper       |          | 1              | 2              |  |  |
| Sugar Snap Peas, trimmed |          | 1 pkg (227 g)  | 2 pkg (454 g)  |  |  |
| Stir-Fry Sauce           | 1) 2) 3) | 1 pkg (¼ cup)  | 2 pkg (½ cup)  |  |  |
| Lime                     |          | 1              | 2              | Tools<br>Medium Pot, Z                           |  |
| Cilantro                 |          | 1 pkg (7 g)    | 2 pkg (14 g)   |  |  |
| Cornstarch               |          | 1 pkg (1 tbsp) | 2 pkg (2 tbsp) |  |  |
| Ginger                   |          | 30 g           | 60 g           | Measuring Spo                                    |  |
| Long Red Chili 🥒         |          | 1              | 1              | Bowl, Large No<br>Measuring Cup                  |  |
| Olive or Canola Oil*     |          |                |                |  |  |

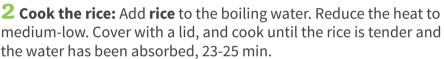
e/Sésame

ot, Zester, g Spoons, Medium ge Non-Stick Pan. g Cups

Nutrition per person Calories: 879 cal | Fat: 30 g | Protein: 48 g | Carbs: 105 g | Fiber: 9 g | Sodium: 934 mg Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



**Prep:** Bring 1½ cup salted water (double for 4 people) in a medium pot to a boil. Wash and dry all produce. Peel and mince 1 tbsp ginger (double for 4 people). Mince or grate the garlic. Finely chop the **cilantro**. Core and thinly slice the **bell pepper**. Zest, then cut the **lime** into wedges. Finely chop the **chili**.





**3** Brown the pork: Meanwhile, combine the pork with the cornstarch in a medium bowl. Season with salt and pepper. Heat a large non-stick pan over medium-high heat. Add a drizzle of oil, then half the pork pieces. Cook until browned, about 2-3 min on each side. Transfer to a plate, and repeat with **remaining** pork. (TIP: Cooking in batches prevents overcrowding the pan, which will stew your meat rather than brown it.)



4 Start the stir-fry: Heat another drizzle of oil in the same pan. Add the onion, garlic and ginger to the pan. Cook, stirring occasionally, until onions are soft, 3-4 min. Add the bell pepper and **sugar snap peas** to the pan and cook until the veggies are tender, 4-5 min. Season with salt and pepper.



- 5 Stir in the pork, lime zest and stir-fry sauce. Stir until heated through, 1-2 min.
- **6** Finish and Serve: Serve the hoisin pork stir-fry on a bed of **brown rice.** Sprinkle with **cilantro**, as much **chili** as you like and a squeeze of lime juice, to taste. Enjoy!