



Sesame Korean Pork

with Jasmine Rice and Cucumber Salad

FAMILY 20 Minutes



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|  |  |
| Pulled Pork | Soy Sauce |
|  |  |
| Sesame Oil | Rice Vinegar |
|  |  |
| Cucumber | Green Onions |
|  |  |
| Chili Garlic Sauce | Jasmine Rice |
|  |  |
| Moo Shu Spice Blend | Sesame Seeds |
|  | |
| Brown Sugar | |

HELLO PULLED PORK
Tender, juicy and ready in 20 minutes!

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Large Non-Stick Pan, Measuring Spoons, Medium Pot, Small Bowl, Whisk, 8x8-Inch Baking Dish, Medium Bowl, Measuring Cups

Ingredients

	4 Person
Pulled Pork	600 g
Soy Sauce	¼ cup
Sesame Oil	2 tbsp
Rice Vinegar	2 tbsp
Cucumber	4
Green Onions	4
Chili Garlic Sauce	1 tbsp
Jasmine Rice	1 ½ cup
Moo Shu Spice Blend	1 tbsp
Sesame Seeds	1 tbsp
Brown Sugar	2 tbsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. COOK RICE

Heat a medium pot over medium heat. When hot, add **1 tbsp oil**, then **rice** and **half the Moo Shu Spice blend**. Cook, stirring often, until fragrant, 1 min. Add **2 ½ cups water**. Cover and bring to a boil over high heat. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. MAKE SALAD

Whisk together **vinegar**, **remaining sesame oil** and **remaining brown sugar** in a medium bowl. Add **cucumbers** and toss to combine. Season with **salt** and **pepper**.



2. COOK PORK & MIX SAUCE

While **rice** cooks, whisk together **soy sauce**, **remaining Moo Shu Spice Blend**, **half the sesame oil** and **1 ½ tbsp brown sugar** in a small bowl. Place the **pulled pork** in an 8x8-inch baking dish, then pour over the **sauce** from the small bowl. Cook in **middle** of oven, until warmed through, 10-12 min. **



5. FINISH AND SERVE

Fluff **rice** with a fork, then stir in **half the green onions** and season with **salt**. Divide **rice** between plates and top with **pork**. Drizzle over any **liquid** remaining from the baking dish. Sprinkle over **sesame seeds** and **remaining green onions**. Dollop over the **chili garlic sauce**, if desired. Serve **cucumber salad** alongside.



3. PREP

While **pork** cooks, cut **cucumbers** into ½-inch half-moons. Thinly slice **green onions**.

Contact

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Dinner Solved!