



Spicy Burmese Red Pork Bowl

with Green Onion Jasmine Rice

PRONTO **SPICY** 30 Minutes



Ham Steaks



Jasmine Rice



Sesame Oil



Red Chili



Soy Sauce



Garlic



Green Onions



Ginger



Cilantro



Cornstarch



Sweet Bell Pepper



Brown Sugar



Sriracha

HELLO THAI CHILI

Also known as "birds-eye chilli" packs a bunch of heat!

START HERE

Before starting, wash and dry all produce.

Heat Guide for Step 6:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

Bust Out

Large Non-Stick Pan, Large Bowl, Small Pot, Paper Towels, Microplane/Zester, Whisk, Medium Pot, Measuring Cups, Measuring Spoons

Ingredients

	2 Person	4 Person
Ham Steaks	300 g	600 g
Jasmine Rice	¾ cup	1 ½ cup
Sesame Oil	1 tbsp	2 tbsp
Red Chili 🌶️	1	2
Soy Sauce	1 tbsp	2 tbsp
Garlic	6 g	12 g
Green Onions	2	4
Ginger	30 g	60 g
Cilantro	7 g	14 g
Cornstarch	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Brown Sugar	4 tbsp	8 tbsp
Sriracha 🌶️	2 tbsp	4 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.

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1. PREP

Add **1 ¼ cups water** (dbl for 4ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, peel, then mince **garlic**. Peel, then finely grate **1 tbsp ginger** (dbl for 4ppl). Core, then cut the **pepper** into ½-inch pieces. Finely chop **chili**, removing seeds for less heat. (**NOTE:** Wear kitchen gloves when prepping chili, if desired!)



4. COOK HAM AND PEPPERS

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then the **ham** and **peppers**. Cook, stirring often, until cooked through, 4-5 min.**



2. MARINATE HAM

Pat **ham steaks** dry with paper towels, then cut into ½-inch pieces. Whisk **garlic, ginger, cornstarch** and **sesame oil** in a large bowl. Add **pork** and toss to coat. Set aside.



5. MAKE CARAMEL

Heat a small pot over medium-high heat. When hot, add **brown sugar** and **¼ cup water** (dbl for 4 ppl). Cook, stirring often, until **sugar** melts and **mixture** reduces slightly and becomes sticky, 2-3 min. Remove pan from heat. Add the **soy sauce** and **sriracha**. Stir to combine. Carefully transfer **caramel mixture** to the large pan with the **pork**. Stir to coat.



3. COOK RICE

Add **rice** to the medium pot with **boiling water**. Reduce the heat to medium-low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



6. FINISH AND SERVE

Thinly slice the **green onions**. Roughly chop the **cilantro**. Fluff **rice** with a fork. Stir in **half the green onions** and season with **salt**. Divide **rice** between plates and top with the **Burmese Red Pork**. Sprinkle over **cilantro** and **remaining green onions**. Sprinkle over **chili** for more heat if desired. (**NOTE:** Reference Heat Guide.)

Dinner Solved!