



Sticky Miso Pork

with Sweet Bell Peppers and Ginger Rice

PRONTO 30 Minutes



Pork Strips



Basmati Rice



Miso



Sweet Bell Pepper



Rice Vinegar



Soy Sauce-Mirin Blend



Chili Pepper



Garlic



Green Onions



Ginger

HELLO MISO

Miso is a traditional Japanese condiment made with fermented soybeans

Start Strong

Before starting, wash and dry all produce.

Heat Guide for Step 4:

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

Bust Out

Medium Bowl, Grater, Measuring Cups, Measuring Spoons, Paper Towels, Garlic Press, Medium Pot, Large Non-Stick Pan, Whisk

Ingredients

	2 Person	4 Person
Pork Strips	340 g	680 g
Basmati Rice	¾ cup	1 ½ cup
Miso	3 tbsp	6 tbsp
Sweet Bell Pepper	320 g	640 g
Rice Vinegar	1 tbsp	2 tbsp
Soy Sauce-Mirin Blend	¼ cup	½ cup
Chili Pepper 🌶️	1	1
Garlic	6 g	12 g
Green Onions	2	4
Ginger	30 g	60 g
Sugar*	2 tsp	4 tsp
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. MARINATE PORK

Peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Peel, then mince or grate **garlic**. Pat **pork** dry with paper towels, then cut into 1-inch pieces. Whisk **miso, soy sauce-mirin blend, rice vinegar, half the ginger, half the garlic** and **2 tsp sugar** (dbl for 4 ppl) in a medium bowl. Add **pork** and stir to coat. Set aside.



4. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers** and **1 tsp chili**. (**NOTE:** Reference Heat Guide in Start Strong.) Cook, stirring often, until tender-crisp, 4-5 min. Transfer to a plate and set aside.



2. COOK RICE

Heat a medium pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **remaining garlic** and **remaining ginger**. Cook, stirring often, until fragrant, 1 min. Add **rice** and **1 ¼ cups water** (dbl for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5. COOK PORK

Reduce heat to medium. Add **pork** and **marinade** to the pan. Cook, stirring occasionally, until **pork** is cooked through, 3-4 min. (**NOTE:** Cook pork in two batches for 4 ppl, using 1 tbsp oil for each batch!) Add **veggies** and stir together, until warmed through, 1-2 min.



3. PREP

While **rice** cooks, thinly slice **green onions**. Core, then cut **pepper** into 1-inch pieces. Finely chop **chili**, removing seeds for less heat. (**NOTE:** Wear kitchen gloves when prepping chili, if desired.)



6. FINISH AND SERVE

Fluff **rice** with a fork, then season with **salt**. Divide **rice** and **miso-ginger pork** between plates. Sprinkle over **green onions**.

Dinner Solved!