



Sweet and Savoury Pork Stir-Fry with Green Onion Rice

Quick

Spicy

25 Minutes



Ground Pork



Jasmine Rice



Ginger



Garlic Puree



Hoisin Sauce



Sweet Chili Sauce



Rice Vinegar



Soy Sauce



Sugar Snap Peas



Green Onions



Celery



Yellow Onion

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

Before starting, wash and dry all produce.

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
Jasmine Rice	¾ cup	1 ½ cups
Ginger	30 g	60 g
Garlic Puree	1 tbsp	2 tbsp
Hoisin Sauce	4 tbsp	8 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sugar Snap Peas	227 g	454 g
Green Onions	2	4
Celery	3	6
Yellow Onion	113 g	226 g
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.

Contact

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Cook rice

Thinly slice **green onions**. Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **half the green onions** and **rice**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) 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.



Make sauce

While **pork** cooks, add **hoisin, sweet chili sauce, soy sauce, vinegar** and **¼ cup water** (dbl for 4 ppl) to a small bowl. Season with **salt and pepper**, to taste, then stir to combine.



Prep

While **rice** cooks, thinly slice **celery**. Trim **snap peas**. Peel, then cut **onion** into ¼-inch slices. Peel, then mince or grate **ginger**.



Finish stir-fry

When **pork** is done, add **garlic puree, onions, snap peas** and **celery** to the pan. Season with **salt and pepper**. Cook, stirring frequently, until **veggies** are tender-crisp, 3-4 min. Stir in **sauce**. Bring to a boil. Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **ginger** and **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**



Finish and serve

Fluff **rice** with a fork. Divide **rice** between bowls. Spoon **pork** and **veggies** over top. Sprinkle with **remaining green onions**.

Dinner Solved!