



# Sweet and Savoury Pork Stir-Fry with Rice

Quick

25 Minutes



Ground Pork



Jasmine Rice



Sugar Snap Peas



Yellow Onion



Celery



Ginger



Hoisin Sauce



Sweet Chili Sauce



Rice Vinegar



Soy Sauce



Garlic Puree

## 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
Sugar Snap Peas	227 g	454 g
Yellow Onion	113 g	226 g
Celery	3	6
Ginger	30 g	60 g
Hoisin Sauce	4 tbsp	8 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Soy Sauce	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



### Cook rice

- Heat a medium pot over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **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.
- 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

- Meanwhile, add **hoisin sauce, 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

- Meanwhile, thinly slice **celery**.
- Trim **snap peas**.
- Peel, then cut **onion** into ¼-inch slices.
- Peel, then mince or grate **½ tbsp ginger** (dbl for 4 ppl).



### 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, 1 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.

## Dinner Solved!