

# Sweet and Savoury Pork Stir-Fry

with Snap Peas and Rice

Quick

Spicy





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	113 g	227 g
Yellow Onion	113 g	226 g
Celery	3	6
Ginger-Garlic Puree	2 tbsp	4 tbsp
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
Oil*		
Calt and Damas		

Salt and Pepper

\* Pantry items \*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

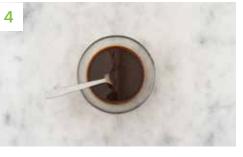
Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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



## Cook rice

- Heat a medium pot over medium heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then rice and half the ginger-garlic puree.
  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 <sup>1</sup>/<sub>4</sub> **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 <sup>1</sup>/<sub>4</sub>-inch slices.



## **Cook pork**

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



## Finish stir-fry

• When **pork** is done, add **remaining gingergarlic 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.



## Finish and serve

- Fluff rice with a fork.
- Divide **rice** between bowls.
- Spoon pork and veggies over top.



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