



Sweet and Savoury Pork Stir-Fry

with Snap Peas and Rice

Quick

Spicy

25 Minutes



Ground Pork



Jasmine Rice



Sugar Snap Peas



Yellow Onion



Celery



Ginger-Garlic Puree



Hoisin Sauce



Sweet Chili Sauce



Rice Vinegar



Soy Sauce

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	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*		
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 us | (855) 272-7002
HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



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 **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.



Finish stir-fry

- When **pork** is done, add **remaining ginger-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 **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!