



Sweet Ginger Pork Stir-Fry with Peppers and Snow Peas

Optional Spice 30 Minutes



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Ground Pork



Ground Turkey



Ginger-Garlic Puree



Red Chili Pepper



Soy Sauce



Hoisin Sauce



Sesame Oil



Jasmine Rice



Snow Peas



Sweet Bell Pepper

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO SOY SAUCE

A savoury sauce that adds oomph to any stir-fry!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Heat Guide for Step 6:

- Mild: **1/8 tsp** (1/4 tsp)
- Medium: **1/4 tsp** (1/2 tsp)
- Spicy: **1/2 tsp** (1 tsp)
- Extra-spicy: **1 tsp** (2 tsp)

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
Ground Turkey	250 g	500 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Red Chili Pepper 🌶️	1	1
Soy Sauce	2 tbsp	4 tbsp
Hoisin Sauce	1/4 cup	1/2 cup
Sesame Oil	1 tbsp	2 tbsp
Jasmine Rice	3/4 cup	1 1/2 cups
Snow Peas	113 g	226 g
Sweet Bell Pepper	160 g	320 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.

1



Start rice

• Add **1 1/4 cups** (2 1/2 cups) **water** and **1/8 tsp** (1/4 tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.

2



Cook rice

• Add **rice** to the **boiling water**. 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.

3



Prep and make garlic-ginger oil

• Trim, then halve **snow peas**.

• Core, then cut **pepper** into 1/2-inch pieces.

• Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilies!)

• Stir together **ginger-garlic puree** and **sesame oil** in a small bowl.

4



Cook pork

• Heat a large non-stick pan over medium-high heat.

• When hot, add **1/2 tbsp** (1 tbsp) **oil**, **half the garlic-ginger oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**

• Transfer **pork** to a plate, then cover to keep warm.

• Carefully discard excess fat.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**.**

5



Cook stir-fry

• Reduce heat to medium, then add **remaining garlic-ginger oil**, **snow peas** and **peppers** to the same pan. Cook, stirring often, until **veggies** are tender-crisp, 2-3 min.

• Add **soy sauce**, **hoisin sauce**, **pork** and **2 tbsp** (4 tbsp) **water**. Cook, stirring often, until warmed through, 1-2 min.

• Season with **salt** and **pepper**, to taste.

6



Finish and serve

• Fluff **rice** with a fork, then season with **salt**, to taste.

• Divide **rice** between bowls. Top with **stir-fry**.

• Sprinkle **1/4 tsp chilies** over top. (**NOTE:** Reference heat guide.)

Dinner Solved!



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