

# Thai-Style Pork Stir-Fry

with Bok Choy and Basil

Optional Spice 30 Minutes





Ground Pork





Red Chili Pepper







Shanghai Bok Choy





Yellow Onion

Basil

**Brown Sugar** 





Basmati Rice



Soy Sauce





Garlic Puree



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## Start here

Before starting, wash and dry all produce.

#### Heat Guide for Step 5 (dbl for 4 ppl):

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

#### **Bust out**

Grater, measuring spoons, zester, medium pot, measuring cups, large non-stick pan

## Ingredients

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	2 Person	4 Person
Ground Pork	250 g	500 g
Lime	1	1
Red Chili Pepper 🥒	1	2
Shanghai Bok Choy	226 g	452 g
Brown Sugar	2 tbsp	4 tbsp
Yellow Onion	56 g	113 g
Basmati Rice	¾ cup	1 ½ cups
Ginger	30 g	60 g
Soy Sauce	2 tbsp	4 tbsp
Basil	7 g	14 g
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.

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#### Cook rice

- Add 1 ¼ cups water and ¼ tsp salt (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then 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.



## Cook pork

- Add ½ **tbsp oil** (dbl for 4 ppl) to the same pan, then **pork** and **onions**.
- Cook, breaking up pork into smaller pieces, until onions soften and no pink remains in pork, 4-5 min.\*\*



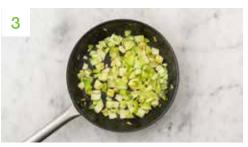
## Prep

- Meanwhile, separate bok choy leaves and stems. (TIP: Rinse bok choy leaves to wash away any hidden dirt!) Cut stems into 1-inch pieces.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl).
- Zest **half the lime** (whole lime for 4 ppl), then cut into wedges.
- Finely chop **chili**, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilis!)



## Finish stir-fry

- Add ginger, garlic puree and ½ tsp chilis (NOTE: Reference heat guide.)
- Sprinkle brown sugar over pork.
- Cook, stirring often, until aromatics are fragrant and pork is dark golden-brown,
  2-3 min.
- Stir in lime zest, soy sauce, bok choy stems, bok choy leaves and ½ cup water (dbl for 4 ppl).
- Cook, stirring often, scraping up any browned bits from the bottom of the pan, until bok choy leaves wilt, 1 min.



## Cook bok choy stems

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then bok choy stems. Season with salt and pepper.
- Cook, stirring occasionally, until tendercrisp, 2-3 min.
- Transfer bok choy stems to a plate.



## Finish and serve

- Tear or thinly slice basil leaves.
- Fluff rice with a fork.
- Divide **rice** between plates. Top with **stir-fry**.
- Sprinkle **basil** over top.
- Squeeze a lime wedge over top, if desired.

# **Dinner Solved!**