



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Microwavable
Rice



1 | 2

Mini Cucumber



2 | 4

Scallions



5 tsp | 10 tsp

Rice Wine
Vinegar



2 TBSP | 4 TBSP

Mayonnaise
Contains: Eggs



1 | 2

Sriracha



8 oz | 16 oz

Pulled Pork



1 TBSP | 2 TBSP

Fry Seasoning

PULLED PORK & CRUNCHY CUKE BOWLS

over Rice with Sriracha Mayo & Scallions



 **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
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GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 600



BUST OUT

- 2 Small bowls
- Plastic wrap
- Medium bowl
- Large pan
- Cooking oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper
- Sugar

HEAD START

For lunch on the go, prep the bowls in microwave-safe containers ahead of time (minus the pickled cukes and Sriracha mayo). When you're ready, heat 'em up, add the pickled cukes, drizzle to your heart's content, and enjoy!

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PULLED PORK & CRUNCHY CUKE BOWLS

over Rice with Sriracha Mayo & Scallions

INSTRUCTIONS

- Gently massage **rice** in package to break up grains. Partially open package and microwave according to package instructions, 90 seconds. Fluff with a fork. **TIP: To make fluffing easier, transfer to a small bowl first.**
- **Wash and dry produce.**
- Thinly slice **cucumber** into rounds. Thinly slice **scallions**, separating whites from greens.
- In a small bowl, combine **cucumber**, **vinegar**, a **pinch of sugar** (we used ¼ tsp; ½ tsp for 4 servings), **salt**, and **pepper**. Cover with plastic wrap and microwave until sugar dissolves, 15-30 seconds. Stir and set aside to pickle.
- In a second small bowl, combine **mayonnaise**, **Sriracha**, and **2 tsp water** (4 tsp for 4 servings).
- Place **pulled pork*** in a medium bowl; shred into bite-size pieces using your hands or 2 forks. **TIP: Using your hands is much faster.**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **scallion whites** and cook, stirring occasionally, until fragrant, 1-2 minutes. Add **pulled pork** and **Fry Seasoning**; cook, stirring occasionally, until warmed through, 2-3 minutes. (No stove available? In a large bowl, combine pulled pork, Fry Seasoning, and scallion whites. Cover tightly with plastic wrap and microwave until warmed through, 2-3 minutes.)
- Divide **rice** between bowls. Top with **pulled pork**, **pickled cucumber** (draining first), and **scallion greens**. Drizzle with as much **Sriracha mayo** as you like and serve.

*Pulled Pork is fully cooked when internal temperature reaches 160°.