



SWEET CHILI PORK & CABBAGE STIR-FRY

with Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



2 | 2
Scallions



1 oz | 2 oz
Sweet Thai Chili
Sauce



12 ml | 24 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



5 tsp | 5 tsp
Rice Wine
Vinegar



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Red Cabbage
and Carrot Mix



1 | 2
Crispy Fried
Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast
Strips

Calories: 680



10 oz | 20 oz
Ground Beef**

Calories: 860



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 810



HELLO

CRISPY FRIED ONIONS

Sprinkle atop rice bowls for crunch and allium-mazing flavor

BEST PRESSED

In step 3, you'll press the pork into an even layer to give it a few undisturbed minutes to brown before breaking it up.

BUST OUT

- Small pot
- Small bowl
- Large pan
- Paper towels ⁺

- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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

⁺Chicken is fully cooked when internal temperature reaches 165°

⁺Ground Beef is fully cooked when internal temperature reaches 160°.



1 COOK RICE

- Wash and dry produce.
- In a small pot, combine **rice**, ¾ cup water (1½ cups for 4 servings), and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 COOK PORK

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **scallion whites** and cook until just softened, 1 minute.
- Add **pork*** and **garlic powder**; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Break up meat into pieces and continue cooking until pork is cooked through, 1-2 minutes.
- Stir in **sauce** and cook, stirring, until slightly thickened, 1 minute more.

- ⁺ Pat **chicken*** dry with paper towels. Cook through this step as instructed, swapping in chicken (no need to break up into pieces!) or **beef*** for pork.



2 PREP & MAKE SAUCE

- While rice cooks, trim and thinly slice **scallions**, separating whites from greens.
- In a small bowl, combine **chili sauce**, **ponzu**, **half the vinegar**, **2½ TBSP sweet soy glaze**, and **½ tsp sugar**. (For 4 servings, use all the vinegar, 5 TBSP sweet soy glaze, and 1 tsp sugar.) **TIP: Be sure to measure the sweet soy glaze—we sent more.**



4 FINISH & SERVE

- Stir **red cabbage and carrot mix** into pan with **pork**; cook until just tender, 2-3 minutes. Taste and season with **salt** and **pepper**.
- Fluff **rice** with a fork; stir in **1 TBSP butter** until melted.
- Divide rice between bowls; top with **stir-fry**. Garnish with **scallion greens** and **crispy fried onions**. Serve.