



# HOISIN PORK & SNAP PEA STIR-FRY

**FAST & FRESH**

Rice, Spicy Pickled Cukes & Sriracha Mayo

**BOX TO PLATE: 15 MINUTES**

HELLO

## FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Medium bowl
- Paper towels
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)



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**CALORIES: 1000**

### 1 PREP



2 | 4  
Mini Cucumbers



1 | 2  
Onion



4 oz | 8 oz  
Sugar Snap Peas

- Wash and dry produce.
- Thinly slice **cucumbers**. Dice **onion** into ½-inch pieces. Remove strings from **snap peas**.



### 2 STIR



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



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



5 tsp | 10 tsp  
Rice Wine Vinegar



1 tsp | 2 tsp  
Korean Chili Flakes



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Sriracha

- In a medium bowl, mix **cucumbers**, **sesame seeds**, **ponzu**, **vinegar**, **1 tsp sugar** (2 tsp for 4), **1 tsp salt** (2 tsp for 4), and as many **chili flakes** as you like. (TIP: Start with a small pinch of chili flakes and add more to taste.) Refrigerate until ready to serve.
- In a small bowl, combine **mayonnaise** and as much **Sriracha** as you like.



### 3 SIZZLE



10 oz | 20 oz  
Pork Chops



1 tsp | 2 tsp  
Garlic Powder



2 TBSP | 4 TBSP  
Hoisin Sauce  
Contains: Soy, Wheat



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

- Pat **pork**\* dry with paper towels, then very thinly slice crosswise.
- Drizzle **oil** in a hot large pan. Add **pork**, **onion**, **snap peas**, and **garlic powder**; season with **salt** and **pepper**. Cook, stirring occasionally, until **pork** is cooked through and **veggies** are tender, 4-6 minutes.
- Remove from heat and stir in **hoisin sauce**, **sweet soy glaze**, and **1 TBSP water** (2 TBSP for 4).



### 4 SERVE



2 | 4  
Microwavable Rice



¼ oz | ½ oz  
Cilantro

- Massage **rice** in packages to break up grains; partially open packages. Microwave until warmed through, about 90 seconds. TIP: Microwave times may vary. Be careful when handling and opening the pouch.
- Divide **rice** between shallow bowls. Top with **stir-fry** and drizzle with **Sriracha mayo**. Roughly tear **cilantro** and sprinkle on top. Serve with **spicy pickled cucumbers** (draining first) on the side.



\*Pork is fully cooked when internal temperature reaches 145°.