



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

*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
Ground Beef**

Calories: 860



10 oz | 20 oz
Ground Turkey

Calories: 720



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
- Large pan
- Small bowl
- 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°.

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

🍴 *Ground Turkey is fully cooked when internal temperature reaches 165°.



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 **chili-ponzu mixture** and cook, stirring, until slightly thickened, 1 minute more.

🍴 Swap in **beef*** or **turkey*** 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.