

# **INGREDIENTS**

2 PERSON | 4 PERSON



3/4 Cup | 1½ Cups Jasmine Rice



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



Red Cabbage and Carrot Mix



Scallions





1 tsp | 2 tsp Sriracha 🖠



10 oz | 20 oz Ground Pork



Omsom Vietnamese Lemongrass BBQ Marinade

Contains: Fish, Sesame, Shellfish, Soy



Crispy Fried Onions Contains: Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

\*\*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**

2 PERSON | 4 PERSON

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

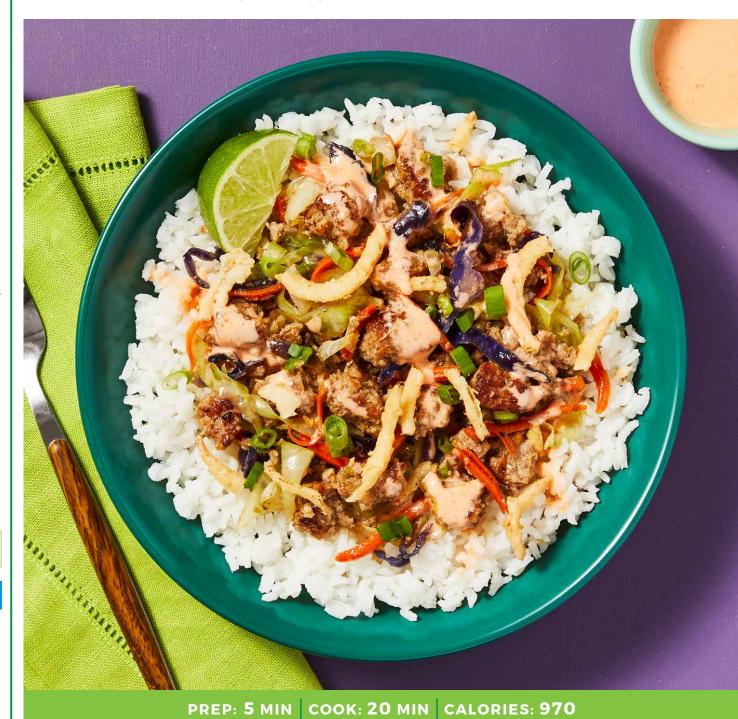






# **LEMONGRASS PORK & RICE BOWLS**

with Scallions, Sriracha Mayo & Crispy Fried Onions





## HELLO

#### **CRISPY FRIED ONIONS**

Sprinkle these over your rice bowls for crunch and allium-azing flavor!

#### **BE A SAUCE BOSS**

The lemongrass marinade packs a fragrant punch! Add half the package to start, then taste and stir in more if you like.

## **BUST OUT**

- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

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\*Ground Pork is fully cooked when internal temperature





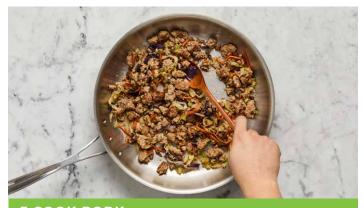
## 1 COOK RICE

- In a small pot, combine rice, 11/4 cups water (21/4 cups for 4 servings), and a 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.



# 2 PREP & MIX SRIRACHA MAYO

- While rice cooks, wash and dry produce. Trim and thinly slice scallions, separating whites from greens. Quarter lime.
- In a small bowl, combine **mayonnaise** with as much Sriracha as you like; add water ½ tsp at a time until mixture reaches a drizzling consistency.



### **3 COOK PORK**

- Heat a drizzle of oil in a large pan over medium-high heat. Add pork\*, scallion whites, and a pinch of salt. Cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Stir in cabbage and carrot mix, lemongrass marinade, 1/3 cup water, and 1/2 tsp sugar (2/3 cup water and 1 tsp sugar for 4 servings). Cook, stirring occasionally, until veggies are softened and pork is cooked through, 2-3 minutes more. Taste and season with salt and pepper.





# **4 FINISH & SERVE**

- Fluff rice with a fork.
- Divide rice between bowls and top with **lemongrass** pork. Drizzle with Sriracha mayo and sprinkle with crispy fried onions and scallion greens. Serve with lime wedges on the side.