



# LEMONGRASS PORK & RICE BOWLS

with Scallions, Sriracha Mayo & Crispy Fried Onions

## INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups  
Jasmine Rice



2 | 4  
Scallions



1 | 1  
Lime



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Sriracha



10 oz | 20 oz  
Ground Pork



4 oz | 8 oz  
Red Cabbage and  
Carrot Mix



1 | 2  
Omsom  
Vietnamese  
Lemongrass BBQ  
Marinade  
Contains: Fish,  
Sesame, Shellfish, Soy



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

2 PERSON | 4 PERSON

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: 1020



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 970



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 reaches 160°.

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



## 1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ 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.



## 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**, **½ cup water**, and **½ tsp sugar (¾ 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**.

🔄 Swap in **beef\*** for pork.



## 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.



## 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.