

# **INGREDIENTS**

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice



10 oz | 20 oz Ground Pork



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



loz loz Sweet Thai Chili Sauce



4 oz | 8 oz **Shredded Carrots** 



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



1.5 oz | 3 oz Sesame Dressing Contains: Sesame, Soy, Wheat



1 | 2 Crispy Fried Onions Contains: Wheat



1 | 1 Lime



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 **6** Ground Turkey

Calories: 1000

# **SESAME SOY PORK BOWLS**

with Sweet Chili Mayo & Crispy Onions



PREP: 5 MIN COOK: 20 MIN CALORIES: 1090



# HELLO

#### **SWEET SOY GLAZE**

A blend of salty-sweet soy sauce, tangy vinegar, and nutty sesame oil creates a delicious symphony of flavors.

# RICE, RICE BABY

Fluffing right before serving is an essential step! A fork helps each grain keep its texture, yielding lighter results.

#### **BUST OUT**

- Small pot
- · Small bowl
- Zester
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com

\*Ground Pork is fully cooked when internal temperature

- \$\text{\*Ground Beef is fully cooked when internal temperature}
- S \*Ground Turkey is fully cooked when internal temperature



• 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 MAYO

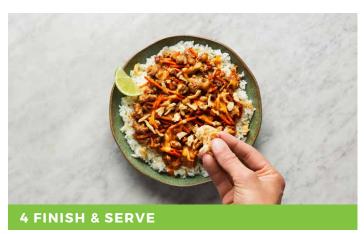
- While rice cooks, wash and dry produce.
- · Zest and quarter lime.
- In a small bowl, combine mayonnaise and chili sauce to taste.



# **3 COOK PORK**

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork\* and a big pinch of salt. Cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Stir in carrots, sesame dressing, 2½ TBSP sweet soy glaze (5 TBSP for 4 servings), and ½ tsp sugar (1 tsp for 4). (Be sure to measure the sweet soy glaze; we sent more.) Cook until carrots are softened, pork is cooked through, and sauce has thickened. 2-4 minutes more. Taste and season with salt and pepper. Turn off heat.
- Swap beef\* or turkey\* for pork.





- Fluff rice with a fork: stir in lime zest and 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Divide rice between bowls; top with **pork mixture** and any remaining sauce from pan. Drizzle with sweet chili mayo and sprinkle with crispy fried onions. Serve with lime wedges on the side.