



# SESAME SOY PORK BOWLS

with Sweet Chili Mayo & Crispy Onions

## INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups  
Jasmine Rice



10 oz | 20 oz  
Ground Pork



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 oz | 1 oz  
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  
Ground Beef\*\*  
Calories: 1140



10 oz | 20 oz  
Ground Turkey  
Calories: 1000



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
  - Zester
  - Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Sugar (½ tsp | 1 tsp)
  - Butter (1 TBSP | 2 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

- 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\*** 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.



### 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.



### 4 FINISH & SERVE

- 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.