



# 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



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  
Shrimp  
Contains: Shellfish  
Calories: 630



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 890



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 840



HELLO


## CRISPY FRIED ONIONS

Sprinkle atop rice bowls for crunch 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
- Paper towels 
- 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°.

 \*Shrimp are fully cooked when internal temperature reaches 145°.

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





## 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.

-  Rinse **shrimp\*** under cold water, then pat dry with paper towels.
-  Swap in shrimp (**no need to break up shrimp into pieces!**) or **beef\*** 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.