



# ONE-PAN SWEET & SPICY PORK FRIED RICE

with Cabbage, Carrots & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Red Cabbage and  
Carrot Mix



1 Clove | 2 Cloves  
Garlic



2 | 4  
Scallions



10 oz | 20 oz  
Ground Pork



1 | 2  
Microwavable Rice



2 TBSP | 4 TBSP  
Soy Sauce  
Contains: Soy, Wheat



1 oz | 2 oz  
Sweet Thai  
Chili Sauce



1 tsp | 2 tsp  
Hot Sauce



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*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 Turkey  
Calories: 550



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 660



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 650



HELLO

### SWEET THAI CHILI SAUCE

This versatile condiment contributes spicy, sweet, and umami flavors.

### EGGS-TRA YUMMY

For extra-savory flavor and heartiness, top your dish with an egg fried just the way you like it!

### BUST OUT

- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

### HOW WAS YOUR MEAL?



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

\*Ground Turkey is fully cooked when internal temperature reaches 165°.

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



### 1 PREP

- Wash and dry produce.
- Roughly chop **cabbage and carrot mix**. Peel and mince or grate **garlic**. Thinly slice **scallions**, separating whites from greens; mince whites.



### 3 MAKE FRIED RICE

- Heat a **drizzle of oil** in pan used for pork over medium-high heat. Massage **rice** in package to break up grains. Open package and add rice to pan, then gently press into an even layer using a rubber spatula or the back of a spoon. Cook, undisturbed, until crispy, 2-3 minutes.
- Return **pork mixture** to pan and stir to combine. Add **garlic, scallion whites, soy sauce, and chili sauce**; cook, stirring, until thoroughly combined, 2-3 minutes. Taste and season with **salt and pepper** if desired.



### 2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork\*** and season with **salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Add **cabbage and carrot mix**; cook until softened, 2 minutes more.
- Turn off heat; transfer **pork mixture** to a plate. Wipe out pan.

Swap in **turkey\*** or **beef\*** for pork.



### 4 SERVE

- Divide **pork fried rice** between bowls and garnish with **scallion greens**. Drizzle with as much **hot sauce** as you like. Serve.