



# Hoisin Pork & Broccoli Stir-Fry

with Rice

New

30-40 Minutes · Calories: 650 · Protein: 35 g



## Ingredients 2 Person | 4 Person



1 | 2

Broccoli



2 TBSP | 4 TBSP

Soy Sauce



1 tsp | 1 tsp

Garlic Powder



6 ml | 12 ml

Ponzu Sauce



2 TBSP | 4 TBSP

Hoisin Sauce



10 oz | 20 oz

Pork Chops



$\frac{3}{4}$  Cup(s) | 1  $\frac{1}{2}$  Cup(s)

White Rice

## Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



## Hello

### Hoisin Sauce

This Cantonese-style sauce is sweet and tangy with a barbecue-like kick.

### Before you start

#### Fluffed Up

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

### Cooking tools

small pot, large pan, paper towels, small bowl, whisk

### Pantry ingredients

kosher salt, black pepper, sugar, cooking oil

### Nutrition

Nutrients	per serving
Calories:	650
Total Fat:	13g
Saturated Fat:	4.5g
Sodium:	1950mg
Total Carbohydrate:	88g
Dietary Fiber:	4g
Added Sugars:	15g
Protein:	35g

### Allergens

soy sauce (contains: soy, wheat), ponzu sauce (contains: fish, soy, wheat), hoisin sauce (contains: soy, wheat)

### Cook for YOUR Crowd

Our recipes are customizable!

**Double Protein/Veggies?** Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

**Making 3 Servings?** Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

**Making 6 Servings?** Just triple the 2-serving recipe—easy!

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



### 1 Prep & Mix Sauce

- Wash and dry produce.
- Cut **broccoli** into bite-size pieces if necessary.
- In a small bowl, whisk together **soy sauce, hoisin, ponzu, half the garlic powder, and 2 tsp sugar (all the garlic powder and 4 tsp sugar for 4 servings)**; set aside.



### 3 Cook Broccoli & Pork

- While rice cooks, pat **pork\*** dry with paper towels. Thinly slice crosswise.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **broccoli** and cook, stirring often, until browned and tender, 4-7 minutes. **TIP: Lower heat to medium if broccoli begins to brown too quickly!**
- Stir in pork and a **pinch of salt and pepper**. Cook, stirring often, until cooked through, 3-5 minutes.
- Add **soy sauce mixture** and cook, stirring occasionally, until thickened, 1-2 minutes. Remove from heat.

\*Pork is fully cooked when internal temperature reaches 145°.



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to [hellofresh.com/about/faq](https://hellofresh.com/about/faq) for safe cooking guidelines.



### 2 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 heat to low. Cook until tender, 15-20 minutes.
- Keep covered off heat until ready to serve.



### 4 Finish & Serve

- Fluff **rice** with a fork.
- Divide rice between bowls; top with **pork and broccoli stir-fry**. Serve.

### How was your meal?

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