



MOO SHU PORK BOWLS

with Cabbage, Scallions & Buttery Rice

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 1
Lime



10 oz | 20 oz
Ground Pork**



4 oz | 8 oz
Shredded Red
Cabbage



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



1 oz | 2 oz
Sweet Thai Chili
Sauce
Contains: Soy



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



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 1 TBSP
Sesame Seeds

**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

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 600



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 790



HELLO

HOISIN SAUCE

Sweet and tangy, with a barbecue-like kick

DOUBLE TAKE

Why do we ask you to separate the scallion whites from the greens? The whites have a firmer texture and stronger, oniony flavor, which makes them better suited for cooking. The greener tops are milder and more tender, making them a perfect garnish.

BUST OUT

- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk
- Paper towels 🇺🇸

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

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



1 COOK RICE & PREP

- Wash and dry produce.
- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- Thinly slice **scallions**, separating whites from greens. Quarter **lime**.



3 MAKE STIR-FRY

- Stir **scallion whites** and **cabbage** into pan with **pork**; cook, stirring occasionally, until just tender, 2-3 minutes.
- Stir in **hoisin**, **chili sauce**, **2½ TBSP sweet soy glaze** (5 TBSP for 4 servings), and **½ tsp sugar** (1 tsp for 4) until thoroughly combined. Turn off heat.
- Taste and season with **juice from half the lime** (whole lime for 4), **salt**, and **pepper**.

- 🇺🇸 Stir **scallion whites** and **cabbage** into pan with **shrimp**; cook, stirring occasionally, until cabbage is just tender and shrimp are opaque and cooked through, 2-3 minutes. Cook through the rest of the step as instructed.



2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- 🇺🇸 Rinse **shrimp*** with cold water, then pat dry with paper towels. Swap in shrimp for pork; cook, stirring occasionally, until beginning to turn opaque, 1-2 minutes.



4 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **moo shu pork**. Sprinkle with **scallion greens** and as many **sesame seeds** as you like. Serve with any **remaining lime wedges** on the side.

WK 6-18