



# SESAME SOY PORK BOWLS

with Chili Mayo, Cilantro & 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 | 2 oz**  
Sweet Thai Chili Sauce



**4 oz | 8 oz**  
Shredded Carrots



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



**1.5 oz | 3 oz**  
Sesame Dressing  
Contains: Soy, Wheat



**1 | 2**  
Crispy Fried Onions  
Contains: Wheat



**¼ oz | ½ oz**  
Cilantro



**1 | 2**  
Lime

## HELLO

### CHILI MAYO

Thai chili sauce gives this creamy condiment a touch of sweetness and a spicy kick.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1040



## GO GREEN

Did you know that cilantro stems are edible? Not only that—they also add tons of flavor to your dish. Less food waste, more flavor!

## BUST OUT

- Small pot
- Zester
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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



### 1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water**, 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.
- **4 SERVINGS:** Use **2¼ cups water**.



### 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**, **sweet soy glaze**, and **sesame dressing**. 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.



### 2 PREP & MIX MAYO

- While rice cooks, **wash and dry all produce**. Zest and quarter **lime**. Roughly chop **cilantro**.
- In a small bowl, combine **mayonnaise** with **chili sauce** to taste.



### 4 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **1 TBSP butter**. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **pork mixture** and any remaining **sauce** from pan. Drizzle with **chili mayo**. Sprinkle with **crispy fried onions** and **cilantro**. Serve with **lime wedges** on the side.
- **4 SERVINGS:** Use **2 TBSP butter**.