



SESAME SOY PORK BOWLS

with Sriracha Mayo, Cilantro & Crispy Onions

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Ground Pork



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



1 tsp | 2 tsp
Sriracha



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 | ¼ oz
Cilantro



1 | 1
Lime

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1060



HELLO FRESH

RICE RICE BABY

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 1, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek in the middle of cooking!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

BUST OUT

- Small pot
- Zester
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ 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 (2¼ cups for 4 servings)**, 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.



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**, **sesame dressing**, **2½ TBSP sweet soy glaze (5 TBSP for 4 servings)**, and **½ tsp sugar (1 tsp for 4)**. (TIP: Be sure to measure the sweet soy glaze—we sent more.) Cook until carrots are softened, pork is cooked through, and sauce is 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 **Sriracha** to taste.



4 FINISH & SERVE

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

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