



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



5 tsp | 10 tsp
White Wine
Vinegar



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Smoked Paprika



1 | 2
Microwavable Rice



4 oz | 8 oz
Red Cabbage &
Carrot Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



4 TBSP | 8 TBSP
BBQ Sauce



1 oz | 2 oz
Sweet Thai
Chili Sauce



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SMOKY PORK RICE BOWLS

with Coleslaw, Pickled Shallot & Sweet Chili BBQ Sauce



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 830



IN A PICKLE

In Step 1, you'll microwave the shallot mixture. The heat not only helps the sugar dissolve, but also speeds up the pickling process.

BUST OUT

- Small bowl
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking 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 PREP & PICKLE SHALLOT

- Halve, peel, and thinly slice **shallot**.
- In a small microwave-safe bowl, combine shallot, **half the vinegar**, **½ tsp sugar**, **½ tsp water**, and a **pinch of salt** (**1 tsp sugar and 1 tsp water for 4 servings**). Microwave until shallot is slightly softened, 30-40 seconds.
- Drain **pickled shallot**, reserving **pickling liquid** in bowl (**you'll use it in Step 4**).



3 WARM RICE & MAKE COLESLAW

- While pork cooks, massage **rice** in package to break up. Partially open package and insert **1 TBSP butter** (**use 1 TBSP butter per package for 4 servings**). Microwave according to package instructions, 90 seconds. Fluff with a fork. **TIP: To make it easier to fluff the rice, transfer to a bowl first.**
- In a large bowl, combine **red cabbage and carrot mix**, **mayonnaise**, **remaining vinegar**, and **½ tsp sugar** (**1 tsp sugar for 4**). Taste and season with **salt** and **pepper**.



2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork***; using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 2-3 minutes.
- Season with **paprika**, a **big pinch of salt**, and **pepper**. Cook, breaking up meat into pieces, until cooked through, 1-3 minutes more.



4 FINISH & SERVE

- Add **BBQ sauce** and **chili sauce** to bowl with **reserved pickling liquid**; stir to combine.
- Divide **rice** and **coleslaw** between bowls. Top rice with **pork** and **pickled shallot**. Drizzle bowls with **sweet chili BBQ sauce** and serve.

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