

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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HELLO

SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to a range of dishes

SMOKY PORK RICE BOWLS

with Coleslaw, Pickled Shallot & Sweet Chili BBQ Sauce



PREP: 5 MIN COOK: 15 MIN CALORIES: 830

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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).

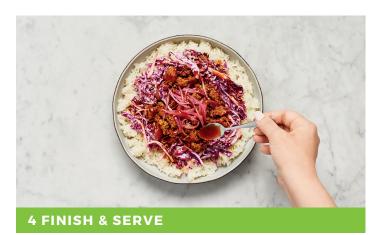


- Heat a drizzle of oil in a large pan over medium-high heat.
 Add pork*; using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 2-3 minutes.
- Season with paprika, a big pinch of salt, and pepper.
 Cook, breaking up meat into pieces, until cooked through,
 1-3 minutes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



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**.



- 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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