



SWEET CHILI PORK BOWLS

with Bell Pepper & Candied Peanuts

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 2
Yellow Onion



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



¾ Cup | 1½ Cups
Jasmine Rice



½ oz | 1 oz
Peanuts
Contains: Peanuts



10 oz | 20 oz
Ground Pork



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



1 oz | 2 oz
Sweet Thai
Chili Sauce

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

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: 30 MIN | CALORIES: 950



FEELIN' HOT

In step 5, we ask you to press the pork into an even layer before breaking it up. Why? Giving the meat a few undisturbed minutes in the hot pan (sans stirring) will help it to brown and develop crispy, almost caramelized edges.

BUST OUT

- Zester
- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Wash and dry all produce.
- Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Zest and quarter **lime**. Finely chop **cilantro**.



4 COOK VEGGIES

- Heat a large drizzle of **oil** in same pan over medium-high heat. Add **bell pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring, until tender and lightly browned, 6-9 minutes.
- Transfer veggies to a plate.



2 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.



5 COOK PORK

- Add another drizzle of **oil** to same pan over medium-high heat. Add **pork***; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, without stirring, until browned on bottom, 3-4 minutes.
- Break up meat into pieces and continue cooking until pork is cooked through, 2-4 minutes.
- Stir in cooked **veggies**, then add **sweet soy glaze**, **chili sauce**, and **1 TBSP butter** (2 TBSP for 4 servings). Cook, stirring, until mixture is thoroughly coated, 1-2 minutes more.



3 COAT PEANUTS

- While rice cooks, heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **1 tsp sugar** (2 tsp for 4 servings), and **2 TBSP water**. Cook, stirring often, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and **lime zest** to taste. Season with **salt**.
- Divide between bowls and top with **pork mixture**, **peanuts**, and **cilantro**. Serve with **lime wedges** on the side.

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