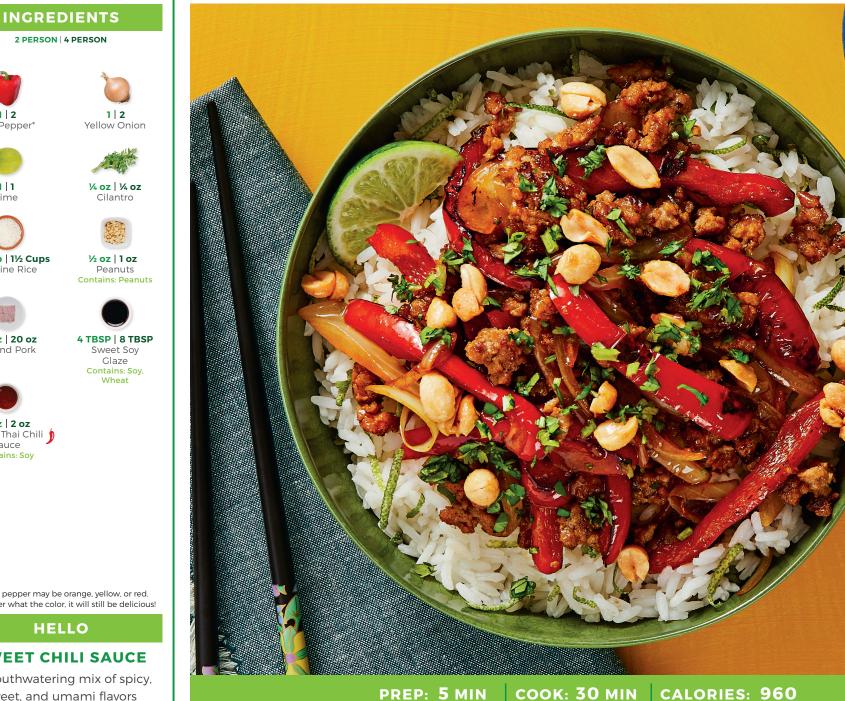
# **SWEET CHILI PORK BOWLS**

with Bell Pepper & Candied Peanuts



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

## **HELLO**

HELLO FRESH

2 PERSON | 4 PERSON

1 2

Bell Pepper\*

1 1

Lime

34 Cup | 11/2 Cups

Jasmine Rice

10 oz | 20 oz Ground Pork

loz 2 oz Sweet Thai Chili 🖠 Sauce **Contains: Soy** 

**SWEET CHILI SAUCE** A mouthwatering mix of spicy,

sweet, and umami flavors

3



#### **IM-PRESSED**

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



## 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**.



## 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.



## **3 COAT PEANUTS**

- While rice cooks, heat a large, preferably nonstick, pan over mediumhigh 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.



#### 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.



#### **5 COOK PORK**

- Add a 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 1TBSP butter (2 TBSP for 4 servings). Cook, stirring, until mixture is thoroughly coated, 1-2 minutes more.



### 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.