

# **INGREDIENTS**

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



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



Sweet Thai Chili Sauce Contains: Soy

10 oz | 20 oz

Ground Pork



12 ml | 24 ml Ponzu Sauce Contains: Fish, Soy, Wheat



1 tsp | 2 tsp 4 oz | 8 oz Red Cabbage and Garlic Powder Carrot Mix



5 tsp | 5 tsp

Rice Wine

Vinegar



Crispy Fried Onions Contains: Wheat



1/4 oz | 1/4 oz

ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.

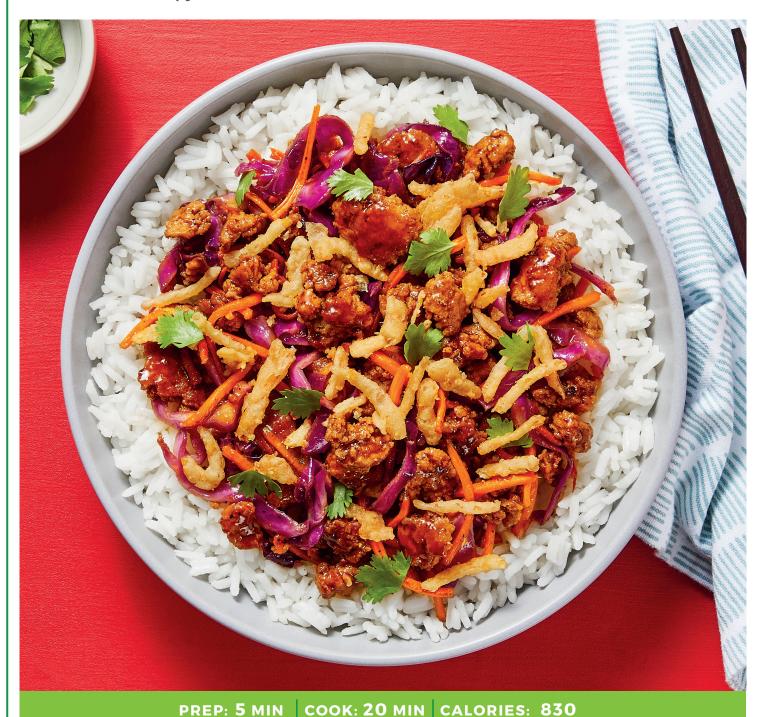


10 oz | 20 oz Shrimp Contains: Shellfish



# **SWEET CHILI PORK & CABBAGE STIR-FRY**

with Cilantro & Crispy Fried Onions





# **HELLO**

## **CRISPY FRIED ONIONS**

This addictive topping adds crunchy contrast to fluffy rice, tender cabbage, and saucy pork.

#### **BEST PRESSED**

In step 3, 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**

- Small pot
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)

  Contains Milk
- Paper towels

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

\$\frac{1}{5}\text{ \*Shrimp are fully cooked when internal temperature reaches 145°.}



## 1 COOK RICE

- Wash and dry produce.
- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a big 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.

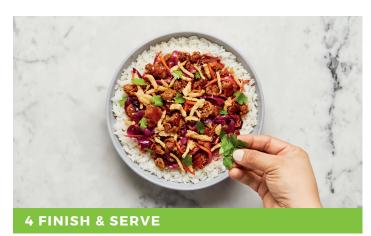


 While rice cooks, in a small bowl, combine sweet soy glaze, chili sauce, ponzu, and half the vinegar (all for 4 servings). TIP: If you like a sweeter sauce, stir in a pinch of sugar.



## **3 COOK PORK**

- Heat a large drizzle of oil in a large pan over medium-high heat. Add pork\* and garlic powder; season with salt and pepper. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Break up meat into pieces and continue cooking until pork is cooked through, 1-2 minutes.
- Stir in **sauce** and cook, stirring, until slightly thickened, 1 minute more.
- Rinse shrimp\* under cold water, then pat dry with paper towels. Swap in shrimp for pork; cook, stirring occasionally, until opaque and cooked through, 2-3 minutes



- Stir red cabbage and carrot mix into pan with pork; cook until just tender, 2-3 minutes. Taste and season with salt and pepper. Turn off heat.
- Fluff rice with a fork: stir in 1 TBSP butter until melted.
- Divide rice between bowls and top with stir-fry and crispy fried onions. Pick cilantro leaves from stems; roughly tear and sprinkle over bowls. Serve.

WK 11-3