



# SWEET CHILI PORK & CABBAGE STIR-FRY

with Cilantro & Crispy Fried Onions

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



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



1 oz | 2 oz  
Sweet Thai  
Chili Sauce  
Contains: Soy



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



5 tsp | 5 tsp  
Rice Wine  
Vinegar



10 oz | 20 oz  
Ground Pork



1 tsp | 2 tsp  
Garlic Powder



4 oz | 8 oz  
Red Cabbage and  
Carrot Mix



1 | 2  
Crispy Fried  
Onions  
Contains: Wheat



¼ oz | ¼ oz  
Cilantro



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

Calories: 650



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830





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 📄

### GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com

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

📄 \*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.



### 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.



### 2 MAKE SAUCE

- 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.**



### 4 FINISH & SERVE

- 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