



# SZECHUAN PORK & GREEN BEAN STIR-FRY

with Candied Peanuts & Jasmine Rice

## INGREDIENTS

2 PERSON | 4 PERSON



**1 Thumb | 2 Thumbs**  
Ginger



**6 oz | 12 oz**  
Green Beans



**2 | 4**  
Scallions



**½ Cup | 1 Cup**  
Jasmine Rice



**½ oz | 1 oz**  
Peanuts  
Contains: Peanuts



**10 oz | 20 oz**  
Ground Pork



**2 TBSP | 4 TBSP**  
Szechuan Paste  
Contains: Sesame,  
Soy, Wheat



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



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HELLO

## SZECHUAN STIR-FRY

A flavor explosion that's sweet, savory, and tangy all at once, with a bit of heat, too.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 780





## SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

## BUST OUT

- Small pot
- Large pan
- Medium bowl
- Small bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Sugar (**2 tsp** | **4 tsp**)
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)  
Contains: Milk

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### 1 PREP

- **Wash and dry produce.**
- Peel and mince or grate **ginger**. Trim **green beans** if necessary; cut crosswise into 2-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



### 4 COOK PORK

- Heat a **large drizzle of oil** in pan used for peanuts over medium-high heat. Add **pork\*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned, 4-6 minutes (**it'll finish cooking in the next step**).



### 2 COOK RICE

- Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a small pot over medium-high heat. Add **half the ginger**; cook, stirring, until fragrant, 1 minute.
- Stir in **rice**, **¾ cup water** (**1½ cups for 4**), 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.



### 5 FINISH STIR-FRY

- Stir **green beans**, **scallion whites**, **remaining ginger**, and **1 tsp sugar** (**2 tsp for 4 servings**) into pan with **pork**. Cook, scraping up any browned bits from bottom of pan, until ginger is fragrant and pork is cooked through, 1-2 minutes. **TIP: If scallions begin to brown too quickly, reduce heat to medium low.**
- Stir in **Szechuan paste**, **sweet soy glaze**, and **¼ cup water** (**½ cup for 4**). Cook, stirring, until everything is thoroughly coated, 1-2 minutes more. Turn off heat. Taste and season with **salt** and **pepper** if desired.



### 3 STEAM BEANS & CANDY NUTS

- While rice cooks, in a medium microwave-safe bowl, add **green beans** and a **splash of water**; cover with plastic wrap. Microwave until tender, 1-2 minutes. Drain.
- 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, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Wash out pan.



### 6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Divide rice between bowls; top with **stir-fry**. Sprinkle with **scallion greens** and **peanuts**. Serve.

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