



# TERIYAKI PORK LUAU BOWLS

with Kiwi Salsa and Lime Crema



**HELLO**  
**TERIYAKI PORK**

This Hawaiian-inspired protein delivers sweet, tangy, and tropical flavor.

**PREP: 15 MIN** | **TOTAL: 35 MIN** | **CALORIES: 850**



Kiwi



Red Onion



Garlic



Jasmine Rice



Ground Pork



Long Green Pepper



Roma Tomato



Lime



Sour Cream  
(Contains: Milk)



Teriyaki Sauce  
(Contains: Soy)

## START STRONG

A peeler may get the job done, but you can also peel a kiwi easily with a spoon! Slice off the ends of the kiwi, then slide a large spoon between the flesh and skin of the fruit. Run the spoon around the circumference, staying as close to the skin as you can, until it's completely peeled.

## BUST OUT

- Peeler
- Zester
- Small pot
- Medium bowl
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 1½ tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Small bowl
- Large pan
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Kiwi **1** | **2**
- Long Green Pepper **1** | **2**
- Red Onion **1** | **1**
- Roma Tomato **1** | **2**
- Garlic **2 Cloves** | **4 Cloves**
- Lime **1** | **2**
- Jasmine Rice **½ Cup** | **1 Cup**
- Sour Cream **2 TBSP** | **4 TBSP**
- Ground Pork\* **10 oz** | **20 oz**
- Teriyaki Sauce **8 TBSP** | **16 TBSP**

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

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Peel and dice **kiwi**. Core, deseed, and thinly slice **green pepper** crosswise. Halve, peel, and thinly slice **onion**; finely dice a few slices until you have 2 TBSP. Dice **tomato**. Mince **garlic**. Zest and quarter **lime**.



## 4 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **green pepper** and **sliced onion**; season with **salt** and **pepper**. Cook, stirring, until tender and lightly browned, 6-7 minutes. Add remaining **garlic** and stir until fragrant, 30 seconds to 1 minute. Transfer veggies to a plate.



## 2 COOK RICE

Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **rice** and stir to coat. Stir in **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 COOK PORK

Add a drizzle of **oil** to pan used for veggies. Add **pork** and 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, 1-2 minutes more. Return cooked **veggies** to pan. Stir in **teriyaki sauce**, **1 tsp sugar** (1½ tsp for 4 servings), and **1 TBSP butter** (2 TBSP for 4). Cook until thickened, 1-2 minutes.



## 3 MAKE SALSA AND CREMA

Meanwhile, in a medium bowl, combine **kiwi**, **tomato**, **diced onion**, and a squeeze of **lime juice**. Season with **salt** and **pepper**. In a small bowl, combine **sour cream**, half the **lime zest**, and a pinch of **garlic** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Fluff **rice** with a fork; stir in remaining **lime zest** and season with **salt**. Divide between bowls and top with **pork mixture**. Top with **kiwi salsa** and **lime crema**. Serve with remaining **lime wedges** on the side.

## GREENLEAVES

Got cilantro? Chop up a handful and sprinkle over your finished bowls for a refreshing bite.

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