



TERIYAKI PORK LUAU BOWLS

with Kiwi Salsa & Lime Crema



HELLO TERIYAKI PORK

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

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 830**



Kiwi



Yellow 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
- Roma Tomato 1 | 2
- Yellow Onion 1 | 1
- Lime 1 | 2
- Garlic 1 Clove | 2 Cloves
- Long Green Pepper 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.



1 PREP

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



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 cook, stirring, until fragrant, 30 seconds. 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

Heat another drizzle of **oil** in pan used for veggies 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, 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 & 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 & SERVE

Fluff **rice** with a fork; stir in remaining **lime zest** and season with **salt**. Divide between bowls and top with **pork mixture**, **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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