



# THAI PORK STIR-FRY

with Green Beans and Bell Peppers over Rice



## HELLO

### MINT AND GINGER

A powerful pair of aromatics to pump up the flavor of pork and veggies



Ginger



Scallions



Mint



Soy Sauce  
(Contains: Soy)



Honey



Green Beans



Garlic



Bell Pepper\*



Basmati Rice



Ground Pork

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 670



## START STRONG

Here's a hack for peeling ginger: take a spoon with the backside facing outward and dig the tip just beneath the surface. The skin will practically remove itself!

## BUST OUT

- Small pot
- Peeler
- Large pan
- Oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                |                     |
|----------------|---------------------|
| • Green Beans  | 6 oz   12 oz        |
| • Ginger       | 1 Thumb   1 Thumb   |
| • Garlic       | 2 Cloves   4 Cloves |
| • Scallions    | 2   4               |
| • Bell Pepper  | 1   2               |
| • Mint         | ¼ oz   ¼ oz         |
| • Basmati Rice | ½ Cup   1 Cup       |
| • Ground Pork  | 10 oz   20 oz       |
| • Soy Sauce    | 2 TBSP   4 TBSP     |
| • Honey        | ½ oz   1 oz         |

## HELLO WINE



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## 1 PREP

Wash and dry all produce. Bring **1 cup water** and a pinch of **salt** to a boil in a small pot. Halve **green beans**. Peel and mince **ginger** until you have 1 TBSP. Mince or grate **garlic**. Trim **scallions** and cut into 1-inch pieces. Core, seed, and thinly slice **bell pepper**. Pick leaves from **mint** and coarsely chop until you have 1 TBSP.



## 4 COOK AROMATICS

Reduce heat to medium and add a large drizzle of **oil** to same pan. Add **garlic** and **ginger** and toss until fragrant, 1-2 minutes.



## 2 COOK RICE

Once water boils, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered until rest of meal is ready.



## 5 ASSEMBLE STIR-FRY

Increase heat to medium high and add **pork** to pan. Break up meat into pieces and cook until browned and crisp at edges, 5-6 minutes. Toss in **veggies**, **soy sauce**, and **honey**. Season with **salt** and **pepper**.



## 3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over high heat. Add **green beans**, **bell pepper**, and **scallions** and toss until softened and starting to brown, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 6 FINISH AND PLATE

Remove pan from heat and stir in half of the **mint**. Fluff **rice** with a fork, then divide between plates and top with **stir-fry**. Garnish with remaining mint, if desired.

## INTREPID!

With this recipe under your belt, you're a master of global cuisine.

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