



# BULGOGI PORK CUTLETS OVER VEGGIE STIR-FRY

garnished with Candied Peanuts

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Lime



6 oz | 12 oz  
Green Beans



2 | 4  
Scallions



6 oz | 12 oz  
Carrots



4 oz | 4 oz  
Bulgogi Sauce  
Contains: Soy,  
Wheat



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



12 oz | 24 oz  
Pork Cutlets



4 oz | 8 oz  
Shredded Red  
Cabbage



1 tsp | 2 tsp  
Sriracha



## HELLO

### CANDIED PEANUTS

A sweet, toasty garnish to add complexity to pork and tender veggies

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 510



## STIR THINGS UP

Rather than serving tonight's pork cutlets over rice, we're piling them atop a colorful stir-fry. This classic technique involves cooking your veggies over high heat while stirring frequently, helping the green beans, carrots, and cabbage cook quickly and form a delicious char without burning.

## BUST OUT

- Peeler
- 2 Small bowls
- 2 Large pans
- Medium bowl
- Plastic wrap
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP & MAKE SAUCE

- Wash and dry all produce.
- Quarter **lime** (for 4 servings, halve 1 lime; quarter remaining). Trim **green beans** if necessary; cut crosswise into 2-inch pieces. Trim and thinly slice **scallions** on a diagonal, separating whites from greens. Trim and peel **carrots**; using a peeler, shave lengthwise into ribbons, rotating as you go, until you get to the cores. Discard cores.
- In a small bowl, combine **half the bulgogi sauce** (all for 4 servings) with **juice from half the lime** (both lime halves for 4).



### 4 MAKE STIR-FRY

- Heat a **drizzle of oil** in a second large pan over medium-high heat. Add **scallion whites**; cook, stirring, until softened, 1-2 minutes.
- Add **green beans** and season generously with **salt**. Stir in **cabbage, carrots, and 2 TBSP water** (3 TBSP for 4 servings). Season generously with **salt and pepper**. Cook, stirring, until veggies are tender, 1-2 minutes more.
- Remove from heat; stir in **half the bulgogi sauce mixture** (you'll use the rest in the next step) and **1 TBSP butter** (2 TBSP for 4).



### 2 COAT PEANUTS

- Heat a large, dry 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 second small bowl. Wash out pan.



### 5 COOK PORK

- Meanwhile, pat **pork\*** dry with paper towels and season all over with **salt and pepper**.
- Heat a **drizzle of oil** in pan used for peanuts over medium-high heat. Add pork and cook until browned and cooked through, 2-3 minutes per side. (For 4 servings, cook pork in batches.) Transfer pork to a plate.
- Add **remaining bulgogi sauce mixture** to pan; cook until slightly reduced, 1-2 minutes.



### 3 COOK GREEN BEANS

- Meanwhile, place **green beans** in a medium microwave-safe bowl. Add a **splash of water** and cover with plastic wrap. Microwave until tender, 1-2 minutes.
- Carefully uncover, drain, and set aside.



### 6 SERVE

- Divide **pork and veggie stir-fry** between plates. Drizzle pork with any **remaining sauce** from pan. Garnish with **scallion greens, candied peanuts, and sriracha** to taste. Serve with **remaining lime wedges** on the side.

\* Pork is fully cooked when internal temperature reaches 145°.