



# Chinese Cashew Pork Stir-fry on Garlic Rice

Quick

30 Minutes



Ground Pork



Jasmine Rice



Snow Peas



Green Onions



Zucchini



Garlic Puree



Cashews, chopped



Hoisin Sauce



Cornstarch



Garlic Salt



Sweet Chili Sauce



Soy Sauce

HELLO CASHEWS

*Toasty cashews add a better-than-takeout crunch to this tasty stir-fry*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Medium bowl, measuring spoons, medium pot, measuring cups, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Snow Peas	227 g	454 g
Green Onions	2	4
Zucchini	200 g	400 g
Garlic Puree	1 tbsp	2 tbsp
Cashews, chopped	28 g	56 g
Hoisin Sauce	2 tbsp	4 tbsp
Cornstarch	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Cook garlic rice

Heat a medium pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice, half the garlic puree** and **half the garlic salt**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



### Prep

While **rice** cooks, trim **snow peas**. Cut **zucchini** in half lengthwise, then into ¼-inch thick half-moons. Thinly slice **green onions**. Whisk together **soy sauce, sweet chili sauce, cornstarch, 2 tbsp hoisin sauce** and **¾ cups water** (dbl both for 4 ppl) in a medium bowl. Set aside.



### Toast cashews and cook veggies

Heat a large non-stick pan over medium heat. Add **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate. Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **zucchini**. Cook stirring often, until beginning to soften, 2 min. Add **snow peas** and **remaining garlic puree**. Cook, stirring often, until tender-crisp, 2-3 min. Remove the pan from heat, then transfer **veggies** to another plate.



### Cook pork

Heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **remaining garlic salt** and **pepper**.



### Finish stir-fry

Add **hoisin-soy mixture** to pan with **pork**. Bring to a boil and cook until slightly thickened, 2-3 min. Stir in **veggies** and cook until heated through, 1 min.



### Finish and serve

Fluff **rice** with a fork. Stir in **half the green onions**. Divide **rice** between plates. Top with **pork, veggies** and **sauce** from pan. Sprinkle **cashews** and **remaining green onions** over top.

## Dinner Solved!