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hello@hellofresh.com.au | (02) 8188 8722

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Family Hoisin Pork with Asian Greens

Among the many revolutionary inventions of the Chinese, hoisin sauce might just be one of our favourites. Its blend of salty and sweet is like the secret spell to unlocking flavours humans find delicious. The result is so tasty all that's left to do is gather together some tender pork, a little fluffy rice and greens, and dig in.



Prep: 10 mins

Cook: 25 mins

Total: 35 mins



level 1



helping hands

Pantry Items



Soy Sauce



Honey



Water



Hoisin Sauce



Pork Loin Steaks



Jasmine Rice



Asian Greens



Spring Onions

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QTY	Ingredients
4 tbs	hoisin sauce
2 tbs	salt-reduced soy sauce *
2 tsp	honey *
600 g	pork loin steaks
1 ½ cups	Jasmine rice, rinsed well
6 cups	water *
2 bunches	Asian greens, halved
2 tbs	warm water *
1 bunch	spring onions, finely sliced

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2110	Kj
Protein	43.1	g
Fat, total	3.6	g
-saturated	0.9	g
Carbohydrate	72.6	g
-sugars	13.2	g
Sodium	820	mg



You will need: *chef's knife, chopping board, sieve, large bowl, kettle, medium saucepan, BBQ or chargrill pan, plate, aluminium foil, heatproof bowl and a small saucepan.*

1 In a large bowl combine the **hoisin sauce**, **salt-reduced soy sauce**, **honey** and **pork loin steaks**. Set aside for **10 minutes**. Bring a kettle full of water to the boil, ready for step 4.



2 Place the **Jasmine rice** and the **6 cups of water** in a medium saucepan and bring to the boil over a high heat. Reduce the heat to medium and simmer, covered, for **10-12 minutes** or until the rice is soft. Drain.

3 Heat a BBQ or chargrill pan to a medium-high heat. Shake off any excess sauce from the pork and then add to the chargrill pan. Cook for **2-3 minutes** on each side or until cooked through. Transfer to a plate and cover to keep warm. Rest for **5 minutes**.



4 Place the **Asian greens** in a heatproof bowl and cover with the boiled water from the kettle. Set aside for **5 minutes** and then drain.

5 Meanwhile, pour the remaining pork marinade into a small saucepan with the **warm water**. Bring the marinade to the boil. Cook, stirring, until the sauce thickens slightly and then remove from the heat.



6 Divide the rice, Asian greens and hoisin pork between plates. Drizzle with the hoisin sauce and sprinkle with the **spring onion**.

Did you know? Hoisin sauce is occasionally referred to as Chinese barbeque sauce.