



# PORK BASIL STIR-FRY

over Jade Rice with Green Beans and Crushed Peanuts



HELLO

JADE RICE

Green grains get their stunning hue from a soak in bamboo juice, which also adds a vanilla aroma.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 790



Shallot



Basil



Thai Chili



Jade Rice



Ground Pork



Soy Sauce  
(Contains: Soy)



Garlic



Lime



Peanuts  
(Contains: Peanuts)



Green Beans



Sesame Oil

## START STRONG

Don't forget to keep your cool when prepping hot peppers: thoroughly wash your hands, cutting board, and knife after handling the chili to avoid getting heat anywhere you don't want it.

## BUST OUT

- Small pot
- Baking sheet
- Large pan
- Vegetable oil (2 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

• Shallot	1   2
• Lime	1   1
• Garlic	2 Cloves   4 Cloves
• Basil	½ oz   ½ oz
• Thai Chili 	1   2
• Peanuts	1 oz   2 oz
• Jade Rice	¾ Cup   1½ Cups
• Green Beans	6 oz   12 oz
• Ground Pork	10 oz   20 oz
• Sesame Oil	1 TBSP   2 TBSP
• Soy Sauce	1 TBSP   2 TBSP

## HELLO WINE



### PAIR WITH

Little Pioneer South East Australia Verdelho, 2016

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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Bring **1½ cups salted water** to a boil in a small pot. Halve, peel, and finely chop **shallot**. Halve **lime**. Mince **garlic**. Pick half the **basil leaves** from stems and roughly chop (save the rest for garnish). Mince **chili**, removing ribs and seeds first for less heat.



## 4 START STIR-FRY

Heat a drizzle of **oil** in a large pan over medium heat. Add **shallot, garlic,** and as much **chili** as you like. (**TIP:** Start with a pinch and add more from there.) Cook, tossing, until softened and fragrant, about 3 minutes. Add **pork** and increase heat to high, breaking up meat into small pieces. Cook until browned, 4-5 minutes. Season with **salt** and **pepper**.



## 2 CRUSH PEANUTS AND COOK RICE

Crush **peanuts** inside their bag with a mallet or heavy pan. Once water boils, add **rice** to pot. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, 13-15 minutes.



## 5 FINISH STIR-FRY

Remove pan from heat. Stir in **sesame oil, 1 TBSP soy sauce** (we sent more), **chopped basil,** and **½ tsp sugar**. Season with **salt** and **pepper**. Stir in a squeeze or two of **lime** (to taste).



## 3 ROAST GREEN BEANS

Toss **green beans** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until lightly crisped, about 12 minutes.



## 6 PLATE AND SERVE

Divide **rice** between plates, then arrange **stir-fry** on top. Sprinkle with **peanuts**. Tear remaining **basil leaves** from stems and scatter over top. Serve with **green beans** on the side.

## STUNNING!

You've got one gem of a dish thanks to the rice's jewel tones.

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