



# SWEET CHILI PORK & CABBAGE STIR-FRY

with Cilantro & Crispy Onions

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



2 | 2  
Scallions



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Soy, Wheat



1 oz | 2 oz  
Sweet Thai Chili Sauce



12 ml | 24 ml  
Ponzu Sauce  
Contains: Fish, Soy, Wheat



5 tsp | 5 tsp  
Rice Wine Vinegar



10 oz | 20 oz  
Ground Pork



1 tsp | 2 tsp  
Garlic Powder



4 oz | 8 oz  
Coleslaw Mix



1 | 2  
Crispy Fried Onions  
Contains: Wheat



¼ oz | ¼ oz  
Cilantro

## HELLO

### CRISPY FRIED ONIONS

This addictive topping adds crunchy contrast to fluffy rice, tender cabbage, and saucy pork.



PREP: 5 MIN

COOK: 20 MIN

CALORIES: 800





## BEST PRESSED

In step 3, we ask you to press the pork into an even layer before breaking it up. Why? Giving the meat a few undisturbed minutes in the hot pan (sans stirring) will help it to brown and develop crispy, almost caramelized edges.

## BUST OUT

- Small pot
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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\* Ground Pork is fully cooked when internal temperature reaches 160°.



## 1 COOK RICE

- Wash and dry all produce.
- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.



## 3 COOK PORK

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **scallion whites** and cook until just softened, 1 minute.
- Add **pork\*** and **garlic powder**; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, without stirring, until browned on bottom, 3-4 minutes. Break up meat into pieces and continue cooking until pork is cooked through, 1-2 minutes.
- Stir in **sauce** and cook, stirring, until slightly thickened, 1 minute more.



## 2 PREP & MAKE SAUCE

- While rice cooks, trim and thinly slice **scallions**, separating whites from greens.
- In a small bowl, combine **sweet soy glaze**, **chili sauce**, **ponzu**, and half the **vinegar (all the vinegar for 4 servings)**.  
**TIP: If you like a sweeter sauce, stir in a pinch of sugar.**



## 4 FINISH & SERVE

- Stir in **coleslaw mix** and **scallion greens**; cook until just tender, 2-3 minutes. Taste and season with **salt** and **pepper**. Turn off heat.
- Fluff **rice** with a fork; stir in **1 TBSP butter**.
- Divide rice between bowls and top with **stir-fry** and **crispy fried onions**. Pick **cilantro leaves** from stems; roughly tear and sprinkle over bowls. Serve.