



Speedy Pork Stir-Fry

with Ginger, Sugar Snap Peas and Bok Choy

Optional Spice 30 Minutes



Ground Pork



Garlic Puree



Ginger



Chili Pepper



Soy Sauce



Hoisin Sauce



Sesame Oil



Jasmine Rice



Shanghai Bok Choy



Sugar Snap Peas



Sweet Bell Pepper

HELLO SOY SAUCE

A savoury sauce that adds oomph to any stir-fry!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 6:

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Grater, measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
Ginger	30 g	30 g
Chili Pepper 🌶️	1	1
Soy Sauce	2 tbsp	4 tbsp
Hoisin Sauce	¼ cup	½ cup
Sesame Oil	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	226 g	452 g
Sugar Snap Peas	227 g	454 g
Sweet Bell Pepper	160 g	320 g
Sugar*	1 tsp	2 tsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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1 Prep

Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. While **water** comes to a boil, peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Trim, then halve **snap peas**. Core, then cut **pepper** into ½-inch pieces. Cut **bok choy** into 1-inch pieces. Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilis!)



4 Cook pork

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **half the garlic-ginger oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. ****** Transfer **pork** to a plate and cover to keep warm. Carefully discard excess fat.



2 Make garlic-ginger oil

Stir together **garlic puree**, **ginger** and **sesame oil** in a small bowl.



5 Cook stir-fry

Reduce heat to medium, then add **remaining garlic-ginger oil**, **snap peas**, **peppers** and **bok choy** to the same pan. Cook, stirring often, until **veggies** are tender-crisp, 2-3 min. Add **soy sauce**, **hoisin sauce**, **pork** and **1 tsp sugar** (dbl for 4 ppl). Season with **pepper**. Cook, stirring often, until warmed through, 1 min.



3 Cook rice

Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



6 Finish and serve

Fluff **rice** with a fork, then season with **salt**. Divide **rice** between bowls. Top with **stir-fry**. Sprinkle **¼ tsp chilis** over top. (**NOTE:** Reference heat guide.)

Dinner Solved!