



SWEET AND SOUR PORK

with Bell Peppers and Jasmine Rice



HELLO

SWEET AND SOUR

Take a DIY approach to the takeout-style sauce with soy, vinegar, and plenty of aromatics.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 720**

-  Jasmine Rice
-  Garlic
-  Pork Chops
-  White Wine Vinegar
-  Soy Sauce
(Contains: Soy)
-  Bell Peppers*
-  Scallions
-  Cornstarch
-  Veggie Stock Concentrate

* Your bell peppers may be orange, yellow, or red. No matter what the color, they will still be delicious!

START STRONG

Don't fuss too much with the pork as you're cooking it in the pan. Just give it a toss from time to time, which will ensure the cornstarch stays on the meat and gets nicely browned and a little crisp.

BUST OUT

- Small pot
- Paper towel
- Large bowl
- Small bowl
- Sugar (2 TBSP | 4 TBSP)
- Oil (7 tsp | 14 tsp)
- Large pan

INGREDIENTS

Ingredient 2-person | 4-person

- Jasmine Rice ¾ Cup | 1½ Cups
- Bell Peppers 2 | 3
- Garlic 2 Cloves | 2 Cloves
- Scallions 2 | 4
- Pork Chops 12 oz | 24 oz
- Cornstarch 1 TBSP | 2 TBSP
- White Wine Vinegar 3 tsp | 5 tsp
- Soy Sauce 2 TBSP | 4 TBSP
- Veggie Stock Concentrate 1 | 2

HELLO WINE



PAIR WITH
Bergschrund Mosel Riesling, 2016

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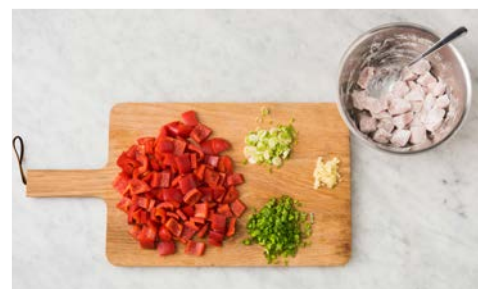
1 COOK RICE

Place **1¼ cups water, rice**, and a pinch of **salt** in a small pot and bring to a boil. Once boiling, cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



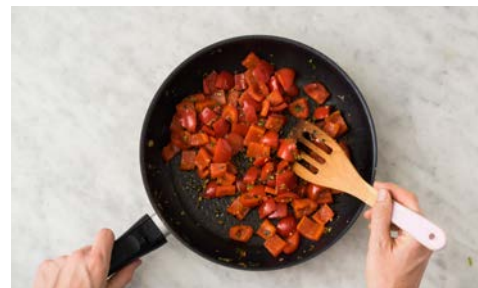
4 COOK PORK

Heat a thin layer of **oil** in a large pan over medium-high heat (we used 2 TBSP). Add **pork** to pan. (**TIP:** Don't overcrowd the pan with pork. Work in batches if your pan isn't big enough to fit it all easily.) Cook, tossing occasionally, until browned on surface, 5-8 minutes. Remove from pan and set aside.



2 PREP

Wash and dry all produce. Core and seed **bell peppers**, then cut into 1-inch squares. Mince or grate **garlic**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Cut **pork** into bite-sized pieces, then pat dry with a paper towel. Transfer pork to a large bowl, then add **cornstarch** and toss to coat. Season with **salt** and **pepper**.



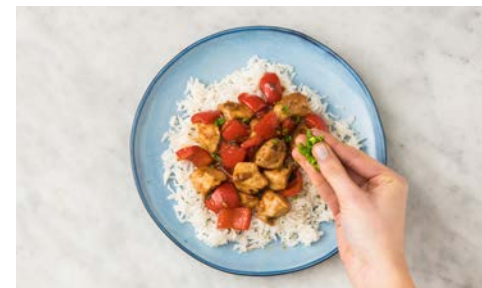
5 COOK PEPPERS

Heat a drizzle of **oil** in same pan over medium heat. Add **scallion whites** and cook, stirring, until softened, 1-2 minutes. Add **bell peppers** and cook, tossing, until tender, 4-5 minutes. Toss in **garlic** and cook until fragrant, 1-2 minutes more. Season with **salt** and **pepper**.



3 MAKE SAUCE

Combine **1 TBSP vinegar** (we sent more), **soy sauce, stock concentrate, 1 TBSP water**, and **2 TBSP sugar** in a small bowl, stirring to dissolve sugar. Set aside.



6 FINISH AND SERVE

Stir **pork** and **sauce** into pan with **bell peppers**. Cook, stirring, until sauce thickens, 1-2 minutes. Divide **rice** between plates, then top with pork and peppers. Garnish with **scallion greens** and serve.

AMAZING!

Hearty, colorful, and finger-licking good

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