



Sweet and Spicy Pork Stir-Fry

with Ginger, Peppers and Snow Peas

Optional Spice

30 Minutes



Ground Pork



Garlic Puree



Ginger



Red Chili Pepper



Soy Sauce



Hoisin Sauce



Sesame Oil



Jasmine Rice



Snow Peas



Sweet Bell Pepper



Scan the QR code to tell us about your delivery experience.

HELLO SOY SAUCE

The secret to adding oomph to any stir-fry!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 6:

- Mild: ¼ 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
Red 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 cup
Snow Peas	113 g	227 g
Sweet Bell Pepper	160 g	320 g
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.

Contact

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



Start rice and grate ginger

- 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).



Cook pork

- 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, then cover to keep warm.
- Carefully discard excess fat.



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.



Cook stir-fry

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



Finish prep and make garlic-ginger oil

- Trim, then halve **snow peas**.
- Core, then cut **pepper** into ½-inch pieces.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilis!)
- Stir together **garlic puree**, **ginger** and **sesame oil** in a small bowl.



Finish and serve

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

Dinner Solved!