



# Sweet Ginger Pork Stir-Fry

with Peppers and Snow Peas

Optional Spice 30 Minutes



Issue with your meal?  
Scan the QR code to  
share your feedback.



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Ground Pork



Ground Beef



Ginger-Garlic Puree



Red Chili Pepper



Miso Broth Concentrate



Hoisin Sauce



Sesame Oil



Jasmine Rice



Snow Peas



Sweet Bell Pepper

### HELLO MISO STOCK

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

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

### Heat Guide for Step 6:

- Mild: **1/8 tsp** (1/4 tsp)
- Medium: **1/4 tsp** (1/2 tsp)
- Spicy: **1/2 tsp** (1 tsp)
- Extra-spicy: **1 tsp** (2 tsp)

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Red Chili Pepper 🌶️	1	1
Miso Broth Concentrate	1	2
Hoisin Sauce	1/4 cup	1/2 cup
Sesame Oil	1 tbsp	2 tbsp
Jasmine Rice	3/4 cup	1 1/2 cups
Snow Peas	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork and beef 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.*

1



### Start rice

• Add **1 1/4 cups** (2 1/2 cups) **water** and **1/8 tsp** (1/4 tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.

2



### 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 from heat. Set aside, still covered.

3



### Prep and make ginger-garlic oil

- Trim, then halve **snow peas**.
- Core, then cut **pepper** into 1/2-inch pieces.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilies!)
- Stir together **ginger-garlic puree** and **sesame oil** in a small bowl.

4



### Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1/2 tbsp** (1 tbsp) **oil**, **half the ginger-garlic 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.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**. \*\*

5



### Cook stir-fry

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

6



### Finish and serve

- Fluff **rice** with a fork, then season with **salt** to taste.
- Divide **rice** between bowls. Top with **stir-fry**.
- Sprinkle **1/4 tsp** (1/2 tsp) **chilies** over top. (**NOTE:** Reference heat guide.)

## Dinner Solved!



Issue with your meal?  
Scan the QR code to  
share your feedback.