



# SZECHUAN PORK & GREEN BEAN STIR-FRY

with Candied Peanuts & Jasmine Rice



## HELLO SZECHUAN STIR-FRY

A flavor explosion that's all at once sweet, savory, and tangy with a bit of heat

**PREP: 5 MIN** | **TOTAL: 30 MIN** | **CALORIES: 770**



Ground Pork



Green Beans



Ginger



Peanuts  
(Contains: Peanuts)



Szechuan Paste  
(Contains: Soy, Wheat)



Jasmine Rice



Scallions



Sweet Soy Glaze  
(Contains: Soy, Wheat)



## START STRONG

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek in the middle of cooking!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

## BUST OUT

- Small pot
- Small bowl
- Medium bowl
- Kosher salt
- Plastic wrap
- Black pepper
- Large pan
- Sugar (2 tsp | 4 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

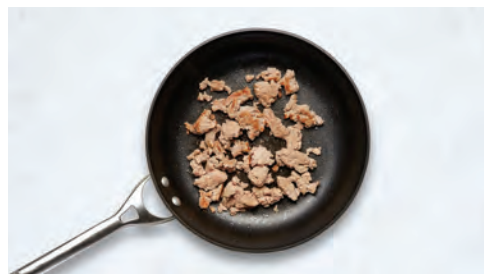
- Ginger 1 Thumb | 2 Thumbs
- Green Beans 6 oz | 12 oz
- Scallions 2 | 4
- Jasmine Rice ½ Cup | 1 Cup
- Peanuts ½ oz | 1 oz
- Ground Pork\* 10 oz | 20 oz
- Szechuan Paste 2 TBSP | 4 TBSP
- Sweet Soy Glaze 4 TBSP | 8 TBSP

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



## 1 PREP

Wash and dry all produce. Peel and mince or grate **ginger**. Trim **green beans**, if necessary; cut crosswise into 2-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



## 4 COOK PORK

Wash out pan used for peanuts. Heat a large drizzle of **oil** in pan over medium-high heat. Add **pork** and cook, breaking up meat into pieces, until browned, 4-6 minutes (it'll cook through in the next step).



## 2 COOK RICE

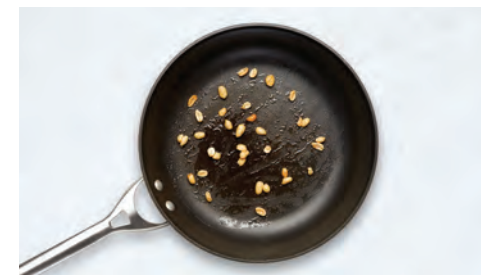
Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add half the **ginger**; cook, stirring, until fragrant, 1 minute. Stir in **rice**, **¾ cup water** (1½ cups for 4), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 FINISH STIR-FRY

Stir **green beans**, **scallion whites**, remaining **ginger**, and **1 tsp sugar** (2 tsp for 4) into pan with **pork**. Cook, scraping up any browned bits from bottom of pan, until ginger is fragrant and pork is cooked through, 1-2 minutes. (**TIP:** If scallions brown too quickly, reduce heat to medium low.) Stir in **Szechuan paste**, **sweet soy glaze**, and **¼ cup water** (⅓ cup for 4). Cook, stirring, until everything is thoroughly coated, 1-2 minutes more. Turn off heat.

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## 3 COOK GREEN BEANS & COAT PEANUTS

While rice cooks, add **green beans** and a splash of **water** to a medium microwave-safe bowl; cover with plastic wrap. Microwave until tender, 1-2 minutes. Drain. Heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **1 tsp sugar** (2 tsp for 4 servings), and **2 TBSP water**. Cook, stirring, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes. Turn off heat; transfer to a small bowl.



## 6 FINISH & SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**. Divide between bowls. Taste and season **pork stir-fry** with **salt** and **pepper**; spoon over rice. Sprinkle with **scallion greens** and **peanuts**. Serve.

## TAKE TWO

Next time, try making this dish with ground beef and shredded carrots.

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