



# WHOLE SOME HOISIN VEGGIE STIR-FRY

with Snap Peas and Yellow Bell Pepper over Brown Rice



## HELLO HOISIN SAUCE

Adds instant umami flavor to any dish

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 480



Brown Rice



Red Onion



Ginger



Sugar Snap Peas



Hoisin Sauce  
(Contains: Soy)



Yellow Bell Pepper



Scallions



Garlic



Lime



## START STRONG

In this recipe, you'll be boiling rice like pasta, which keeps it fluffy and light—there's no need to measure out the cooking water precisely.

## BUST OUT

- Medium pot
- Strainer
- Peeler
- Large pan
- Oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                      |                     |
|----------------------|---------------------|
| • Brown Rice         | ¾ Cup   1½ Cups     |
| • Yellow Bell Pepper | 1   2               |
| • Red Onion          | 1   1               |
| • Scallions          | 2   4               |
| • Ginger             | 1 Thumb   1 Thumb   |
| • Garlic             | 2 Cloves   4 Cloves |
| • Sugar Snap Peas    | 6 oz   6 oz         |
| • Lime               | 1   1               |
| • Hoisin Sauce       | 3 TBSP   6 TBSP     |

Share your #HelloFreshPics with us!  
(800) 733-2414 HelloFresh.com  
hello@hellofresh.com



**1 COOK** Place **rice** and a large pinch of **salt** in a medium pot with enough **water** to cover by 3 inches. Bring to a boil. Cook until tender, about 25 minutes, then drain. Return to pot and keep covered off heat until meal is ready.



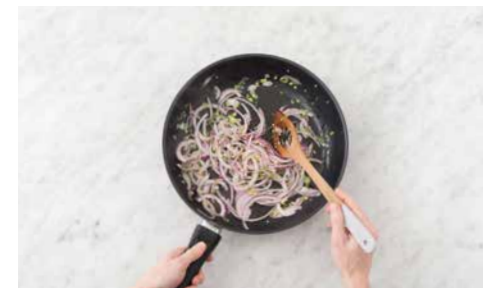
**4 COOK BELL PEPPERS** Toss **bell pepper** into pan. Cook until just starting to turn tender, another 3-4 minutes. Season with **salt** and **pepper**.



**2 PREP** Wash and dry all produce. Core, seed, and remove white ribs from **bell pepper**. Slice thinly crosswise. Halve, peel, and thinly slice **onion**. Trim, then thinly slice **scallions**. Peel and mince **ginger**. Mince or grate **garlic**. Trim any tough ends from **snap peas**. Cut **lime** into wedges.



**5 FINISH STIR-FRY** Toss **snap peas** into pan. Cook until just starting to turn tender, 2-3 minutes. Add **3 TBSP hoisin sauce** (we sent more) and a squeeze of **lime juice**. Continue tossing until sauce is mixed in and heated through, about 1 minute.



**3 START STIR-FRY** Heat a large drizzle of **oil** in large pan over medium-high heat. Add **onion, garlic, scallions, and ginger**. Cook, tossing, until just barely softened, 2-3 minutes.



**6 PLATE** Divide **rice** between plates, then top with **stir-fry**. Serve with **lime wedges** on the side for squeezing.

## RADIANT!

Look at those bright and brilliant veggie colors.