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2016

## Pork and Eggplant Stir-Fry over Brown Rice

Thin-skinned eggplant is perfect for stir-frying. Sautéed with yellow squash, pork, and an umami-packed sauce, this stir-fry hits all the marks. Brown rice is a healthy swap we prefer for its heartiness.

- Prep:** 10 min
- Total:** 35 min
- level 1
- nut free
- dairy free
- gluten free



Ground Pork



Eggplant



Yellow Squash



Scallions



Garlic



Lime



Brown Rice



Chicken Stock Concentrate



Soy Sauce

Ingredients	2 People	4 People	*Not Included
Ground Pork	8 oz	16 oz	
Eggplant	1	2	<b>Allergens</b>
Yellow Squash	1	2	<b>1) Soy</b>
Scallions	2	4	
Garlic	2 Cloves	4 Cloves	
Lime	1	1	
Brown Rice	¾ Cup	1 ½ Cups	<b>Tools</b>
Chicken Stock Concentrate	1	2	Medium pot, Strainer,
Soy Sauce <b>1)</b>	2 T	4 T	Large pan, Plate
Oil*	1 T	2 T	

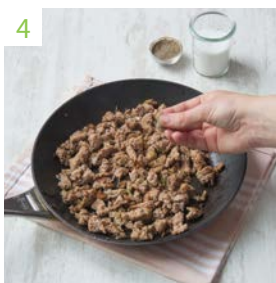
**Nutrition per person** Calories: 630 cal | Fat: 20 g | Sat. Fat: 4 g | Protein: 35 g | Carbs: 82 g | Sugar: 8 g | Sodium: 941 mg | Fiber: 11 g



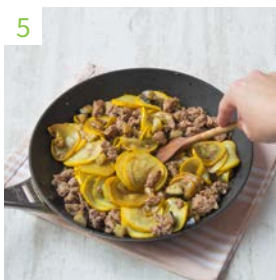
**1 Cook the rice:** Bring a medium pot of **salted water** to a boil with the **rice** and **stock concentrate**. Cook for 25-30 minutes, or until tender. Drain, like pasta, then return to the pot. Cover to steam.



**2 Prep the veggies:** **Wash and dry all produce.** Cut the **eggplant** into ½-inch cubes. Thinly slice the **yellow squash** into rounds. Trim, then thinly slice the **scallions** on a diagonal, keeping the **greens** and **whites** separate. Thinly slice the **garlic**. Cut the **lime** into wedges.



**3 Cook the veggies:** Heat a large drizzle of **oil** in a large pan over medium heat. Add the **eggplant** and **squash** and cook, tossing for 7-8 minutes, or until tender and golden brown. Season with **salt** and **pepper**. Remove from the pan and set aside on a plate.



**4 Cook the pork:** Heat a drizzle of **oil** in the same pan over medium heat. Add the **scallion whites** and **garlic** and cook, tossing for 1-2 minutes, until slightly softened. Add the **pork** to the pan and cook, breaking up the meat into pieces, for 3-4 minutes, until browned and cooked through. Season with **salt** and **pepper**.

**5 Finish the stir-fry:** Return the **squash** and **eggplant** to the pan. Add the **soy sauce** and cook, tossing, until the vegetables have been warmed through.

**6 Serve:** Plate the **pork and eggplant stir-fry** on a bed of **brown rice** and squeeze over with a wedge of **lime juice**. Garnish with the **scallion greens** and enjoy!

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