

# HELLO Chinese Cashew Pork Stir-fry

with Garlic Rice

Family Friendly 25-35 Minutes







Customized Protein Add Swap







2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫



250 g | 500 g



500 g | 1000 g



**Ground Pork** 



250 g | 500 g



34 cup | 1 ½ cups



Snow Peas. trimmed



Green Onion

2 | 4

227 g | 454 g



1 2



Garlic Puree 2 tbsp | 4 tbsp





chopped 28 g | 56 g





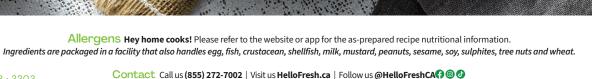
Cornstarch 1 tbsp | 2 tbsp



Sweet Chili Sauce 2 tbsp | 4 tbsp



Soy Sauce 1 tbsp | 2 tbsp



Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot, whisk



# Cook garlic rice

- Before starting, wash and dry all produce.
- Heat a medium pot over medium-high heat.
- When hot, add ½ tbsp (1 tbs) oil, then rice and half the garlic puree. Cook, stirring often, until fragrant, 2-3 min.
- Add **1** ¼ **cups** (2 ½ cups) **water**, then bring to a boil over high heat. 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.



# Prep

- Meanwhile, trim snow peas, then half crosswise.
- Cut **zucchini** in half lengthwise, then into ¼-inch-thick half-moons.
- Thinly slice green onions.
- Whisk together soy sauce, sweet chili sauce, cornstarch, 2 tbsp (4 tbsp) hoisin sauce and % cups (1 ¼ cups) water in a medium bowl. Set aside.



# Toast cashews and cook veggies

- Heat a large non-stick pan over medium heat.
  Add cashews to the dry pan. Toast, stirring often, until golden-brown, 4-5 min.
  (TIP: Keep your eye on them so they don't burn!) Transfer to a plate.
- Reheat the same pan over medium-high.
  When hot, add 1 tbsp (2 tbsp) oil, then
  zucchini. Cook, stirring often, until beginning to soften, 2 min.
- Add snow peas and remaining garlic puree.
  Cook, stirring often, until tender-crisp,
  2-3 min. Season with salt and pepper.
- Remove from heat, then transfer veggies to another plate. Cover to keep warm.



#### Finish and serve

- Fluff rice with a fork. Stir in half the green onions.
- Divide **rice** between plates.
- Top with **veggies**, **pork** and **sauce** from the pan.
- Sprinkle cashews and remaining green onions over top.



# Cook pork

🔘 Swap | Ground Beef

O Swap | Tofu

😢 Double | Ground Pork

- Reheat the same pan over medium-high.
  When hot, add ½ tbsp (1 tbsp) oil, then pork.
  Cook, breaking up pork into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with salt and pepper.



# Finish stir-fry

- Re-whisk hoisin-soy mixture, then add to the pan with pork.
- Bring to a boil and cook until slightly thickened, 2-3 min.

Measurements within steps

2 person 4 person

p) **oil** on Ingredient

#### 4 | Cook beef

#### O Swap | Ground Beef

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

#### 4 Cook tofu

#### O Swap | Tofu

If you've opted to get **tofu**, pat tofu dry with paper towels, then crumble into pea-sized pieces. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**. Cook, stirring often, until **tofu** is golden-brown all over, 6-7 min. Season with **salt** and **pepper**. Follow the rest of recipe as written.

## 4 | Cook pork

## 2 Double | Ground Pork

If you've opted for **double pork**, cook it in the same way the recipe instructs you to cook the **regular portion of pork**. Work in batches, if necessary.