



Chinese Cashew Pork Stir-Fry with Garlic Rice

Family Friendly

25-35 Minutes



Ground Beef 250 g | 500 g
Tofu 1 | 2
Ground Turkey 250 g | 500 g

Customized Protein + Add Swap or *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](https://www.hellofresh.ca)



Ground Pork 250 g | 500 g
Basmati Rice ¾ cup | 1 ½ cups

Snow Peas, trimmed 227 g | 454 g
Green Onion 2 | 4

Zucchini 1 | 2
Garlic Puree 2 tbsp | 4 tbsp

Cashews, chopped 28 g | 56 g
Hoisin Sauce 4 tbsp | 4 tbsp

Cornstarch 1 tbsp | 2 tbsp
Sweet Chili Sauce 2 tbsp | 4 tbsp

Soy Sauce 1 tbsp | 2 tbsp

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



Cook garlic rice

- Before starting, wash and dry all produce.

- Heat a medium pot over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **rice** and **half the garlic puree**. Cook, stirring often, until fragrant, 2-3 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and 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.

2



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 ¾ **cups** (1 ¼ cups) **water** in a medium bowl. Set aside.

3



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.

4



Cook pork

- 🔄 Swap | **Ground Beef**
- 🔄 Swap | **Tofu**
- 🔄 Swap | **Ground Turkey**

- 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**.

5



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.

6



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 pan.
- Sprinkle **cashews** and **remaining green onions** over top.

4 | Cook beef

🔄 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

🔄 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 it in the same way the recipe instructs you to cook the **pork**, until golden-brown all over, 6-7 min.

4 | Cook turkey

🔄 Swap | **Ground Turkey**

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

** Cook to a minimum internal temperature of 74°C/165°F.