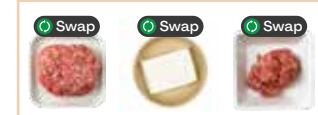




# Speedy Caramelized Pork Bowls on Sticky Lemongrass-Scented Rice

20 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
- Jasmine Rice ¾ cup | 1 ½ cup
- Shanghai Bok Choy 2 | 4
- Crispy Shallots 28 g | 56 g
- Ginger-Garlic Puree 2 tbsp | 4 tbsp
- Green Onion 2 | 4
- Lemongrass 1 | 2
- Chili Pepper 1 | 2
- Vegetarian Oyster Sauce ¼ cup | ½ cup
- Brown Sugar 2 tbsp | 4 tbsp
- Sriracha 2 tsp | 4 tsp

**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 lemongrass rice

- Before starting, add 1 ¼ cups (2 ½ cups) water and ½ tsp (¼ tsp) salt to a medium pot.
- Cover and bring to a boil over high heat. Wash and dry all produce.
- **Heat Guide for Step 5:**
  - Mild: ½ tsp (¼ tsp)
  - Medium: ¼ tsp (½ tsp)
  - Spicy: ½ (1 tsp)
  - Extra-spicy: 1 tsp (2 tsp)

- Remove outer layer of **lemongrass**, then halve lengthwise. Place on a cutting board, cut-side down. Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush.
- Using a strainer, rinse **rice** until water runs clear.
- Add **rice** and **lemongrass** to the **boiling water**, then reduce heat to medium-low.
- Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



### Finish prep

- Meanwhile, thinly slice **green onions**.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilies!)

2



### Prep bok choy

- Separate **bok choy leaves** from **stems**.
- Place in a strainer and rinse under cool water. Pat dry with paper towels, then cut **stems** into 1-inch pieces.

5



### Finish pork mixture

- Stir in **vegetarian oyster sauce**, **bok choy leaves**, ¼ cup (½ cup) **water** and ½ tsp (¼ tsp) **chilies**. (**NOTE:** Reference heat guide). Cook, stirring often, until **bok choy** wilts.
- Remove from heat, then season with **salt** and **pepper**.

3



### Cook pork

Swap | Ground Beef

Swap | Tofu

Swap | Ground Turkey

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Break up **pork** into smaller pieces. Add **bok choy stems**.
- Cook, stirring often, until no pink remains in **pork**, 4-5 min.\*\*
- Add **brown sugar** and **ginger-garlic puree**. Cook, stirring often, until mixture is fragrant and turns dark-brown, 2-3 min.

6



### Finish and serve

- Remove and discard lemongrass. Fluff **rice** with a fork, then stir in **half the green onions** and **half the crispy shallots**.
- Divide **rice** between bowls.
- Top with **caramelized pork** mixture.
- Sprinkle with **remaining green onions** and **remaining crispy shallots**.
- Drizzle with **sriracha** and sprinkle **any remaining chilies** over top, if desired.

Measurements within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

3 | 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**.\*\*

3 | 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** and **bok choy stems**. Cook, stirring occasionally, until **tofu** is golden-brown all over, 6-7 min. Follow the rest of the recipe as written.

3 | 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.