



# Chinese Cashew Pork Stir-fry

## with Garlic Rice

Family Friendly

25-35 Minutes

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)

Swap



Ground Beef  
250 g | 500 g

Double



Ground Pork  
500 g | 1000 g



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 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** 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**
- ×2 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**.

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 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.

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