



Caramelized Pork and Jumbo Shrimp Stir-Fry with Cashew Rice

Stir-Fry Special **Spicy** 30 Minutes



Ground Pork
250 g | 500 g



Jumbo Shrimp
285 g | 570 g



Jasmine Rice
¾ cup | 1 ½ cups



Sweet Bell Pepper
1 | 2



Sugar Snap Peas
113 g | 227 g



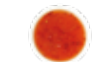
Cashews, chopped
56 g | 112 g



Ginger-Garlic Puree
2 tbsp | 4 tbsp



Soy Sauce
2 tbsp | 4 tbsp



Sweet Chili Sauce
2 tbsp | 4 tbsp



Thai Seasoning
1 tbsp | 2 tbsp



Brown Sugar
1 tbsp | 2 tbsp



Chicken Broth Concentrate
1 | 2

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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Oil, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, colander, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, strainer

1



Cook rice

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- To a medium pot, add **1 cup** (2 cups) **water** and **½ tsp** (¼ tsp) **salt**. Cover and bring to a boil over high heat.
- Using a strainer, rinse **rice** until water runs clear.
- To the boiling water, add **rice**, then reduce heat to low. Cover and cook for 12-15 min, until **rice** is tender and liquid is absorbed.
- Remove from heat. Set aside, still covered.

4



Cook shrimp

- Drain and rinse **shrimp**, then pat dry with paper towels.
- Remove and discard shrimp tails.
- On a foil-lined baking sheet, toss **shrimp** with **½ tbsp** (1 tbsp) **oil**. Season with **salt**, **pepper** and **half the Thai Seasoning**.
- Broil in the **middle** of the oven for 5-6 min, until **shrimp** just turn pink.**

2



Prep and toast cashews

- Meanwhile, trim **snap peas**.
- Core, then cut **pepper** into ½-inch pieces.
- Heat a large non-stick pan over medium.
- When hot, add **cashews** to the dry pan. Toast for 4-5 min, stirring often, until golden. (**TIP:** Keep your eye on them so they don't burn.)
- Transfer **cashews** to a plate.

5



Caramelize pork

- Reheat the same pan (from step 3) over medium.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**. Cook for 4-5 min, breaking up **pork** into smaller pieces, until no pink remains.**
- Add **broth concentrate**, **ginger-garlic puree**, **brown sugar**, **soy sauce**, **half the sweet chili sauce**, **remaining Thai Seasoning** and **2 tbsp** (4 tbsp) **water**. Cook for 1-2 min, until **meat** is glazed and **water** evaporates.
- Remove from heat, then stir in **shrimp** and **veggies**.

3



Cook veggies

- To the same pan, add **½ tbsp** (1 tbsp) **oil**, **snap peas** and **peppers**. Cook for 3-4 min, stirring often, until tender-crisp.
- Remove from heat.
- Transfer **veggies** to a plate

6



Finish and serve

- Fluff **rice** with a fork, then stir in **half the cashews**.
- Divide **rice** between plates. Top with **stir-fry mixture**.
- Drizzle **remaining sweet chili sauce** over top, then sprinkle with **remaining cashews**.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

** Cook to a minimum internal temperature of 165°F, as size may vary.