
















Speedy Caramelized Pork Bowls with Sticky Lemongrass-Scented Rice

Family Friendly 15-25 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](http://www.hellofresh.ca)



 Ground Beef 250 g 500 g	 Beyond Meat® 2 4
 Ground Pork 250 g 500 g	 Jasmine Rice ¼ cup 1 ½ cups
 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 tsp (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.
- 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.

3



Cook pork

Swap | Ground Beef

Swap | Beyond Meat®

- 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.

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 leaves** wilt.
- Remove from heat, then season with **salt** and **pepper**.

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** and **bok choy 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 Beyond Meat®

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, cook it the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.**

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