

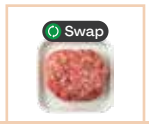


Sweet and Spicy Pork Stir-Fry

with Ginger, Peppers and Snow Peas

Spicy

30 Minutes



Ground Beef
250 g | 500 g

Customized Protein **+** Add **↻** Swap **or** **x2** 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
- Garlic Puree
1 tbsp | 2 tbsp
- Ginger
30 g | 30 g
- Chili Pepper
1 | 1
- Hoisin Sauce
4 tbsp | 8 tbsp
- Sesame Oil
1 tbsp | 2 tbsp
- Snow Peas
113 g | 226 g
- Jasmine Rice
¼ cup | 1 ½ cup
- Soy Sauce
1 tbsp | 2 tbsp

You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!** Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 3, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PACE:INO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$249.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

1



Start rice and grate ginger

- Before starting, wash and dry all produce.
- Heat Guide for Step 6: ⅛ tsp mild, ¼ tsp medium, ½ tsp spicy and 1 tsp extra-spicy
- Add **1 ¼ cups** (2 ⅓ cups) **water** and **⅛ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- While **water** comes to a boil, peel, then finely grate **1 tbsp** (2 tbsp) **ginger**.

2



Cook rice

- Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.

3



Finish prep and make garlic-ginger oil

- Trim, then halve **snow peas**.
- Core, then cut **pepper** into ½-inch pieces.
- Finely chop **chili**, removing **seeds** for less heat. (TIP: We suggest using gloves when prepping chilis.)
- Stir together **garlic puree**, **ginger** and **sesame oil** in a small bowl.

4



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **half the garlic-ginger oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Transfer **pork** to a plate, then cover to keep warm.
- Carefully discard **excess fat**.

5



Cook stir-fry

- Reduce heat to medium, then add **remaining garlic-ginger oil**, **snow peas** and **peppers** to the same pan. Cook, stirring often, until **veggies** are tender-crisp, 2-3 min.
- Add **soy sauce**, **hoisin sauce**, **pork** and **2 tbsp** (4 tbsp) **water**. Cook, stirring often, until warmed through, 1-2 min.
- Season with **salt** and **pepper**, to taste.

6



Finish and serve

- Fluff **rice** with a fork, then season with **salt**, to taste.
- Divide **rice** between bowls. Top with **stir-fry**.
- Sprinkle ¼ tsp **chilis** over **top**. (NOTE: Reference heat guide.)

| Step Title

If you've opted to add chicken, pat chicken dry with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium-high heat. When hot, 1 tbsp (2 tbsp) oil, then chicken. Panfry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Transfer chicken to another plate, then cover loosely with foil and set aside to rest, 2-3 min.

| Step Title

If you've opted to add chicken, pat chicken dry with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium-high heat. When hot, 1 tbsp (2 tbsp) oil, then chicken.