



Speedy Caramelized Pork Bowls

with Sticky Lemongrass-Scented Rice

Spicy

20 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)



 Swap	 Swap
Ground Beef 250 g 500 g	Tofu 1 2
	
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. (**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 leaves** wilt.
- Remove from heat, then season with **salt** and **pepper**.

3



Cook pork

Swap | Ground Beef

Swap | Tofu

- 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** 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 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.

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