



Filipino-Inspired Ground Pork Bowls

with Peppers and Snap Peas

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)



Ground Beef 250 g | 500 g
Tofu 1 | 2

Ground Pork 250 g | 500 g
Basmati Rice ¾ cup | 1 ½ cups

Sugar Snap Peas 113 g | 227 g
Sweet Bell Pepper 1 | 2

Green Onion 2 | 4
Crispy Shallots 28 g | 56 g

Soy Sauce 2 tbsp | 4 tbsp
Ginger-Garlic Puree 2 tbsp | 4 tbsp

Seasoned Rice Vinegar 2 tbsp | 4 tbsp
Brown Sugar 1 tbsp | 2 tbsp

Cornstarch 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.

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot, whisk

1



Cook rice

• Before starting, wash and dry all produce.

- Add **1 ¼ cups** (2 ½ cups) **water** and **⅛ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then 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.

2



Prep

- Meanwhile, trim, then halve **snap peas**.
- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onions**, keeping **white** and **green parts** separate.

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **green onion whites**, **snap peas** and **peppers**. Cook, stirring often, until **veggies** are tender-crisp, 3-4 min.
- Remove from heat, transfer **veggies** to a plate.

4



Make sauce

- Meanwhile, add **vinegar**, **brown sugar**, **ginger-garlic puree**, **soy sauce**, **cornstarch** and ½ **cup** (¾ cup) **water** to a medium bowl. Season with **pepper**, then whisk to combine.

5



Cook pork

🔄 Swap | **Ground Beef**

🔄 Swap | **Tofu**

- Reheat the same pan (from step 2) 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.**
- Add **prepared sauce**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Add **veggies** to the pan. Cook, stirring often, until warmed through, 1-2 min.

6



Finish and serve

- Fluff **rice** with a fork, then stir in **half the crispy shallots** and **1 tbsp** (2 **tbsp**) **butter**. Season with **salt**, then stir to combine.
- Divide **rice** between bowls. Top with **pork-veggie mixture**.
- Sprinkle **remaining green onions** and **remaining crispy shallots** over top.

Measurements
within steps

1 tbsp (2 **tbsp**) **oil**
2 person 4 person Ingredient

5 | 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****.

5 | 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**. Cook it in the same way the recipe instructs you to cook the **pork**, until golden-brown all over, 6-7 min.

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