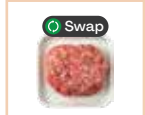




Sweet and Spicy Pork Stir-Fry

with Ginger and Snow Peas

Spicy 30 Minutes



Ground Beef
250 g | 500 g

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



- 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
¾ cup | 1 ½ cups
- Soy Sauce
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.

1



Start rice and grate ginger

- Before starting, wash and dry all produce.
- **Heat Guide for Step 6:** ⅓ tsp mild, ¼ tsp medium, ½ tsp spicy and 1 tsp extra-spicy
- Add **1 ¼ cups** (2 ½ cups) **water** and **⅓ 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**.
- 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 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**.**

4



Cook pork

Swap | Ground Beef

- 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** and **snow peas** to the same pan. Cook, stirring often, until **peas** 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.)