



Sweet and Spicy Pork Stir-Fry

with Ginger and Snow Peas

Spicy

30 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)

Swap



Ground Beef
250 g | 500 g



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:** ⅛ tsp mild, ¼ tsp medium, ½ tsp spicy and 1 tsp extra-spicy
- 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.
- 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 chilies.)
- Stir together **garlic puree**, **ginger** and **sesame oil** in a small bowl.

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 **half the soy sauce** (use all for 4 ppl), **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 chilies** over top. (**NOTE:** Reference heat guide.)

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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**. ******