



Speedy Caramelized Pork Bowls

with Sticky Lemongrass-Scented Rice

Spicy

20 Minutes

Customized Protein

+ Add

Swap

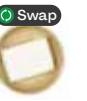
or

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 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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

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.
- To the **boiling water**, add **rice** and **lemongrass**, then reduce heat to medium-low.
- Cover and cook for 12-14 min, until **rice** is tender and liquid is absorbed. (**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.

3



Cook pork

Swap | Ground Beef

Swap | Tofu

- Heat a large non-stick pan over medium-high.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Break up **pork** into smaller pieces, then add **bok choy stems**.
- Cook for 4-5 min, stirring often, until no pink remains in **pork**.**
- Add **brown sugar** and **ginger-garlic puree**. Cook for 2-3 min, stirring often, until **mixture** is fragrant and turns dark brown.

5



Finish pork mixture

- To the pan with **pork**, 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**.

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 you like.

Measurements within steps

| | | |
|---------------|------------------|------------|
| 1 tbsp | (2 tbsp) | oil |
| 2-serving | 4-serving | Ingredient |

For 6 servings

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.

3 | Cook beef

Swap | Ground Beef

If you've opted to get **beef**, cook 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 for 6-7 min, stirring occasionally, until **tofu** is browned all over. Follow the rest of the recipe as written.

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