



# GINGER PORK STIR-FRY

with Rice and DIY 'Togarashi' Japanese Seasoning

SPICY

PRONTO



## HELLO

### TOGARASHI

Togarashi is Japanese for "red chili peppers" but is also used to describe a blend of spices

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 757



Pork Strips



Snow Peas,  
trimmed



Garlic



Ginger



Japanese Spice  
Blend



Basmati Rice



Soy Sauce



Honey



Cornstarch



Black Sesame  
Seeds



Chili Powder



Nori Seaweed



## BUST OUT

- Large Non-Stick Pan
- Measuring Spoons
- Measuring Cups
- Garlic Press
- 2 Small Bowls
- Grater
- Paper Towel
- Salt and Pepper
- Medium Pot
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Pork Strips 340 g | 680 g
- Snow Peas, trimmed 227 g | 454 g
- Garlic 10 g | 20 g
- Ginger 30 g | 60 g
- Japanese Spice Blend 1 tsp | 2 tsp
- Basmati Rice ½ cup | 1 cup
- Soy Sauce 1,4 2 tbsp | 4 tbsp
- Honey 1½ tbsp | 3 tbsp
- Cornstarch 9 ½ tbsp | 1 tbsp
- Black Sesame Seeds 8 1 tbsp | 2 tbsp
- Chili Powder 🌶️ ½ tsp | ¼ tsp
- Nori Seaweed 8 ½ pkg | 1 pkg

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG

Peel ginger using a spoon's edge — you'll be able to maneuver around the knobby bits more easily! In Step 3, use this heat guide to determine what spice level you prefer: ⅛ tsp mild, ¼ tsp medium, ½ tsp spicy and 1 tsp extra-spicy!



**1 PREP** Wash and dry all produce.\* In a covered medium pot, bring **1 ½ cups water** to a boil (dbl for 4 ppl). Meanwhile, mince or grate the **garlic**. Peel, then mince or grate the **ginger** (dbl for 4 ppl). Into a small bowl, crumble **half the nori sheets** into very small flakes (use the whole pkg for 4 ppl). Pat the **pork** dry with paper towels, then season with **salt and pepper**.



**4 COOK PORK** In the same pan, add **1 tbsp oil**, then the **pork**. Cook, stirring often, until golden-brown, 4-5 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F, as size may vary.\*\*) (**TIP:** Don't overcrowd the pan; cook the **pork** in two batches for 4 ppl, using **1 tbsp oil** for each batch!) Transfer to a plate and set aside.



**2 MAKE SAUCE** Add the **rice** to the medium pot with the **boiling water**. Reduce the heat to medium-low. Cook (still covered) until the **rice** is tender and the **water** has been absorbed, 12-14 min. Meanwhile, in another small bowl, combine the **soy sauce, ginger, garlic, honey, ½ tbsp cornstarch** (dbl for 4 ppl) and **¼ cup water** (dbl for 4 ppl).



**5 COOK STIR-FRY** Add the **snow peas** to the same pan. Cook, stirring often, until tender, 1-2 min. Add the **soy sauce mixture** from the small bowl, then the **pork**. Cook, stirring often, until the **sauce** is slightly thickened and the **pork** is warmed through, 2-3 min.



**3 MAKE TOGARASHI** Heat a large non-stick pan over medium-high heat. When pan is hot, add **sesame seeds** and **crumbled nori** to dry pan. Toast, stirring, until fragrant, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Add **Japanese spice blend**. Toast, stirring, until fragrant and **seeds** are golden, 2-3 min. Transfer to the empty small bowl. Stir in **½ tsp chili powder** (dbl for 4 ppl). (**NOTE:** Reference the heat guide in the Start Strong).



**6 FINISH AND SERVE** Fluff the **rice** with a fork and season with **salt**. Add **half the togarashi** and stir together. Divide the **rice** between plates and top with **glazed ginger pork**. Sprinkle with the **remaining togarashi**.

## SALTY

Not just for sushi! Sliced or crumbled nori seaweed is an easy way to jazz up any stir-fry.