



Pork Stir-Fry

with Ginger, Sugar Snap Peas and Carrots

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pork Strips



Garlic



Ginger



Chili Pepper



Sesame Oil



Jasmine Rice



Sugar Snap Peas



Carrot



Vegetarian Oyster-Soy Sauce

HELLO VEGETARIAN OYSTER SAUCE

A savoury sauce that adds oomph to any stir-fry

START HERE

Before starting, wash and dry all produce.

Heat Guide for Step 6:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

Bust Out

Vegetable Peeler, Large Non-Stick Pan, Large Bowl, Measuring Cups & Spoons, Paper Towels, Microplane/Zester, Medium Pot

Ingredients

	2 Person	4 Person
Pork Strips	340 g	680 g
Garlic	6 g	12 g
Ginger	30 g	30 g
Chili Pepper 🌶️	1	1
Sesame Oil	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cup
Sugar Snap Peas	113 g	227 g
Carrot	170 g	340 g
Vegetarian Oyster-Soy Sauce	¼ cup	½ cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** 71°C/160°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Add **1 ¼ cups water** (dbl for 4ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, peel, then finely grate **½ tbsp ginger** (dbl for 4ppl). Trim **sugar snap peas**. Peel, then cut **carrots** in half lengthwise, then into ½-inch thick half moons. Peel, then mince or grate **garlic**. Finely chop **chili**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping chili!)



4. COOK PORK

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Cook, stirring occasionally, until no pink remains and **pork** is cooked through, 3-4 min. (**NOTE:** Cook pork in two batches for 4 ppl, using 1 tbsp oil for each batch!) Transfer **pork** to a plate and set aside.



2. MARINATE PORK

Pat **pork strips** dry with paper towels, then cut into 2-inch long pieces. Combine **ginger**, **sesame oil** and **half the garlic** in a large bowl. Add **pork strips** and toss to coat. Season with **salt** and **pepper**. Set aside.



5. ASSEMBLE STIR-FRY

When **pork** is done, add **1 tbsp oil** (dbl for 4ppl) to the same pan, then **sugar snap peas** and **carrots**. Cook, stirring often, until tender-crisp, 2-3 min. Remove the pan from heat. Add **oyster-soy sauce**, **pork**, **1 tsp sugar** and **3 tbsp water** (dbl both for 4ppl). Cook, stirring often, until warmed through, 1 min. Season with **pepper**.



3. COOK RICE

Add **rice** and **remaining garlic** to the boiling water. Reduce heat to medium-low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



6. FINISH AND SERVE

Fluff **rice** with a fork, then season with **salt**. Divide **rice** between bowls. Top with stir-fry and sprinkle over **¼ tsp chili**. (**NOTE:** Reference Heat Guide.)

Dinner Solved!