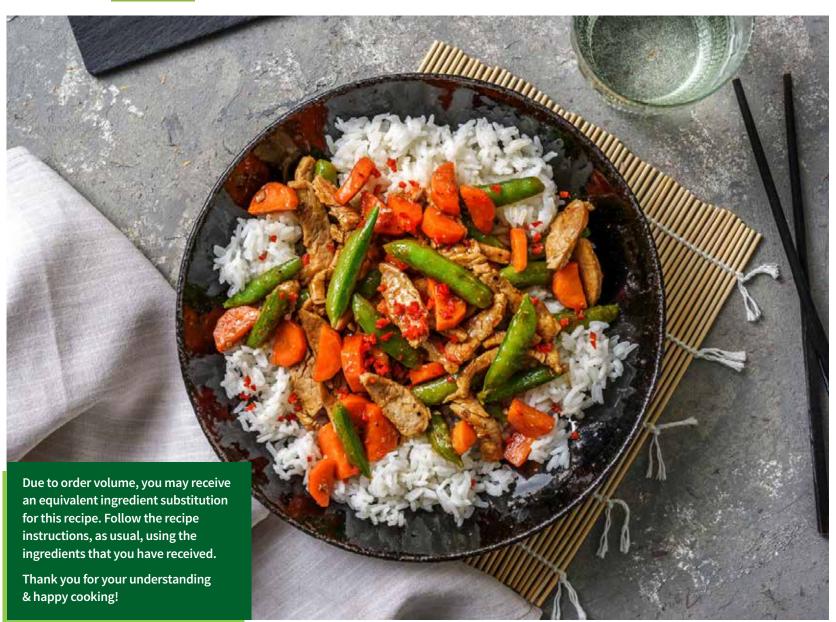


Pork Stir-Fry

with Ginger, Sugar Snap Peas and Carrots

PRONTO

30 Minutes









Pork Strips





Ginger





Jasmine Rice

Carrot

Chili Pepper

Sesame Oil



Sugar Snap Peas





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: 1/4 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	⅓ 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 1/4 cups water (dbl for 4ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, peel, then finely grate 1/2 tbsp ginger (dbl for 4ppl). Trim sugar snap peas. Peel, then cut carrots in half lengthwise, then into 1/2-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!)



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.



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.



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.



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 tendercrisp, 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**.



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!