



# Savoury Pork and Veggie Stir-Fry with Cashews and Garlic Rice

Spicy

Quick

25 Minutes



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### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Ground Pork



Soy Sauce



Sweet Bell Pepper



Basmati Rice



Green Onion



Cornstarch



Chicken Tenders



Szechuan Sauce



Zucchini



Cashews



Chicken Broth Concentrate



Garlic Salt

### HELLO SZECHUAN SAUCE

*A bold and spicy chili sauce inspired by the flavours of the Szechuan province!*

## Start here

Before starting, wash and dry all produce.

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

## Bust out

Measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Chicken Tenders	310 g	620 g
Soy Sauce	1 tbsp	2 tbsp
Szechuan Sauce	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Zucchini	200 g	400 g
Basmati Rice	¾ cup	1 ½ cups
Cashews	56 g	112 g
Green Onion	2	4
Chicken Broth Concentrate	1	2
Cornstarch	½ tbsp	1 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Pepper*		

\* Pantry items

\*\* Cook pork and chicken to a minimum internal temperature of 74°C/165°F.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 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



### Cook rice

- Add **rice**, **broth concentrate**, **half the garlic salt** and **1 ¼ cups** (2 ½ cups) **water** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, 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.

4



### Cook pork

- Heat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **pepper** and **remaining garlic salt**.
- Meanwhile, add **Szechuan sauce**, **soy sauce**, **half the cornstarch** (use all for 4 ppl) and **⅓ cup** (¾ cup) **water** to a small bowl. Stir until **cornstarch** dissolves.

If you've opted to get **chicken tenders**, pat dry with paper towels, then cut into 2-inch pieces. Season with **salt** and **pepper**. When **cashews** are done, heat the same pan over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry, flipping occasionally, until golden-brown, 2-3 min.\*\*

2



### Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Cut **green onion whites** into ½-inch pieces. Thinly slice **green onion greens**. Keep **green** and **white parts** separate.

5



### Cook veggies and sauce

- Add **peppers**, **zucchini** and **green onion whites** to the pan with **pork**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min.
- Add **Szechuan sauce mixture**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. (TIP: Add 1-2 tbsp water if sauce gets too thick.) Season with **pepper**, to taste.
- Add **half the cashews**, then toss to combine.

3



### Toast cashews

- Heat a large non-stick pan over medium heat.
- When hot, add **cashews** to the dry pan. Toast, stirring occasionally, until golden-brown, 5-6 min. (TIP: Keep your eye on cashews so they don't burn!)
- Transfer to a plate.

6



### Finish and serve

- Add **half the green onion greens** and **1 tbsp** (2 tbsp) **butter** to the pot with **rice**, then fluff **rice** with a fork until **butter** melts.
- Divide **rice** between plates. Top with **pork and veggies**.
- Sprinkle **remaining green onions** and **remaining cashews** over top.

## Dinner Solved!



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