



Savoury Pork and Veggie Stir-Fry

with Cashews and Garlic Rice

Spicy

Quick

25 Minutes



Ground Pork



Soy Sauce



Szechuan Sauce



Sweet Bell Pepper



Zucchini



Basmati Rice



Cashews



Green Onion



Chicken Broth Concentrate



Cornstarch



Garlic Salt



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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.

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
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 to a minimum internal temperature of 74°C/165°F.

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.

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Cook rice

- Add **rice**, **broth concentrate**, **half the garlic salt** and **1 ¼ cups water** (dbl for 4 ppl) 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.



Cook pork

- Heat the same pan over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), 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 **½ cup water** (dbl for 4 ppl) to a small bowl. Stir until **cornstarch** dissolves.



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.



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.



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.



Finish and serve

- Add **half the remaining green onions** and **1 tbsp butter** (dbl for 4 ppl) 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!