

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!

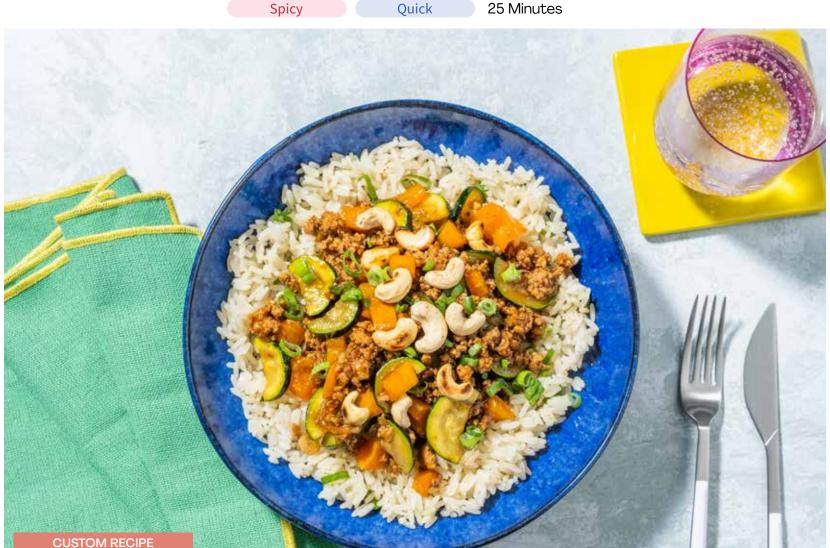
Savoury Pork and Veggie Stir-Fry

with Cashews and Garlic Rice

25 Minutes



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Quick





Ground Pork







Soy Sauce







Sweet Bell Pepper







Basmati Rice





Green Onion

Miso Broth Concentrate



Cornstarch

Garlic Salt

HELLO SZECHUAN SAUCE

Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp, (2 tbsp), within steps

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
Tofu	1	2
Soy Sauce	1 tbsp	2 tbsp
Szechuan Sauce	2 tbsp	4 tbsp
Sweet Bell Pepper	1	2
Zucchini	1	2
Basmati Rice	¾ cup	1 ½ cups
Cashews	56 g	112 g
Green Onion	2	4
Miso Broth Concentrate	1	2
Cornstarch	½ tbsp	1 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		

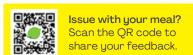
Pepper*

** 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, sov. sulphites, tree nuts and wheat.





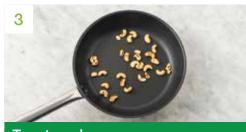
Cook rice

- Add rice, miso broth concentrate, half the garlic salt and
- 1 1/4 cups (2 1/2 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 from heat. Set aside, still covered.



Prep

- Meanwhile, core, then cut pepper into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into 1/4-inch half-moons.
- Cut green onion whites into ½-inch pieces. Thinly slice green onion greens. Keep green and white parts separate.



Toast cashews

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



Cook pork

- · Reheat 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 1/3 cup (3/3 cup) water to a small bowl. Stir until cornstarch dissolves.

If you've opted to get **tofu**, pat dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the **pork**, until crispy, 6-7 min.



- 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.



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 garlic rice between plates. Top with pork and veggie stir-fry.
- Sprinkle remaining green onions and remaining cashews over top.

Dinner Solved!