



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

Spicy

Quick

25 Minutes



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Ground Pork



Tofu



Soy Sauce



Szechuan Sauce



Sweet Bell Pepper



Zucchini



Basmati Rice



Cashews



Green Onion



Miso Broth  
Concentrate



Cornstarch



Garlic Salt

### 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!

### 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
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*		

\* 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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1



### Cook rice

- Add **rice, miso 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 from heat. Set aside, still covered.

4



### 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 **½ cup** (¾ 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.

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

Dinner Solved!