



Speedy Caramelized Pork Bowls on Sticky Lemongrass-Scented Rice

20-min

Optional Spice

Customized Protein



+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

 Swap	 Swap
Ground Beef 250 g 500 g	Plant-Based Protein Shreds 200 g 400 g



 Ground Pork 250 g 500 g	 Jasmine Rice ¾ cup 1 ½ cups
 Shanghai Bok Choy 1 2	 Crispy Shallots 28 g 56 g
 Ginger-Garlic Puree 2 tbsp 4 tbsp	 Green Onion 2 4
 Lemongrass 1 2	 Red Chili Pepper 1 2
 Vegetarian Oyster Sauce 4 tbsp 8 tbsp	 Brown Sugar 2 tbsp 4 tbsp
 Sriracha 2 tsp 4 tsp	

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 lemongrass rice

- Before starting, add 1 ¼ cups (2 ½ cups) water and ⅛ tsp (¼ tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.
- **Heat Guide for Step 5:**
 - Mild: ⅛ tsp (¼ tsp)
 - Medium: ¼ tsp (½ tsp)
 - Spicy: ½ tsp (1 tsp)
 - Extra-Spicy: 1 tsp (2 tsp)

- Remove outer layer of lemongrass, then halve lengthwise. Place on a cutting board, cut-side down. Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush.
- Using a strainer, rinse **rice** until water runs clear.
- Add **rice** and **lemongrass** to the **boiling water**, then reduce heat to medium-low.
- Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



Finish prep

- Meanwhile, thinly slice **green onions**.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chillies!)

2



Prep bok choy

- Separate **bok choy leaves** from stems.
- Place in a strainer and rinse under cool water. Pat dry with paper towels, then cut **stems** into 1-inch pieces.

5



Finish pork and bok choy mixture

- Stir in **vegetarian oyster sauce**, **bok choy leaves**, ¼ cup (½ cup) **water** and ⅛ tsp (¼ tsp) **chilies** (**NOTE:** Reference heat guide). Cook, stirring often, until **bok choy leaves** wilt.
- Remove from heat, then season with **salt** and **pepper**, to taste.

3



Cook pork

Swap | **Ground Beef**

Swap | **Protein Shreds**

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Break up **pork** into smaller pieces. Add **bok choy stems**.
- Cook, stirring often, until no pink remains in **pork**, 4-5 min.**
- Add **brown sugar** and **ginger-garlic puree**. Cook, stirring often, until **mixture** is fragrant and turns dark-brown, 2-3 min.

6



Finish and serve

- Remove and discard lemongrass. Fluff **rice** with a fork, then stir in **half the green onions** and **half the crispy shallots**.
- Divide **rice** between bowls.
- Top with **caramelized pork** and **bok choy mixture**.
- Sprinkle with **remaining green onions** and **remaining crispy shallots**.
- Drizzle **sriracha** and sprinkle **any remaining chilies** over top, if desired.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

3 | Cook beef

Swap | **Ground Beef**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.**

3 | Cook protein shreds

Swap | **Protein Shreds**

If you've opted to get **protein shreds**, when the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **protein shreds** and **bok choy stems**. Cook, tossing occasionally, until cooked through, 6-8 min.** Follow the rest of the recipe as written.

