



Speedy Caramelized Pork Bowls on Sticky Lemongrass-Scented Rice

20 Minutes

Customized Protein **+** Add **↻** Swap or ***2** Double

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↻ Swap	↻ Swap
Ground Beef 250 g 500 g	Tofu 1 2



Ground Pork 250 g 500 g	Jasmine Rice ¾ cup 1 ½ cup
Shanghai Bok Choy 2 4	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: ¼ tsp (½ tsp)
- Medium: ½ tsp (1 tsp)
- Spicy: 1 tsp (2 tsp)
- Extra-spicy: 2 tsp (4 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 chilies!)

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.

3



Cook pork

Swap | Ground Beef

Swap | Tofu

- 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.

5



Finish pork and bok choy

- 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.

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 tofu

Swap | Tofu

If you've opted to get **tofu**, pat **tofu** 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 golden-brown all over, 6-7 min.

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



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