

HELLO Speedy Caramelized Pork Bowls on Sticky Lemongrass-Scented Rice

20-min

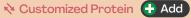
Optional Spice





250 g | 500 g

Protein Shreds 200 g | 400 g









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 🎥



Ground Pork



250 g | 500 g

3/4 cup | 1 1/2 cups



Shanghai Bok Choy 1 | 2



Crispy Shallots 28 g | 56 g



Ginger-Garlic



2 tbsp | 4 tbsp







1 | 2

1 | 2



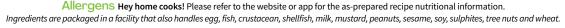




4 tbsp | 8 tbsp

Brown Sugar 2 tbsp | 4 tbsp







Cook lemongrass rice

- Before starting, add 1 ¼ cups (2 ½ cups)
 water and ½ 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: ½ tsp (½ 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.



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.



Cook pork

O 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.

3 | Cook protein shreds

O Swap | Ground Beef

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

Measurements

3 Cook beef

within steps

the pork.*

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.

1 tbsp

(2 tbsp)

oil



Finish prep

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



Finish pork and bok choy mixture

- Stir in vegetarian oyster sauce, bok choy leaves, ¼ cup (½ cup) water and % 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.



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.



Issue with your meal? Scan the QR code to share your feedback.