



Sweet and Savoury Pork Stir-Fry

with Snap Peas and Fragrant Rice

Spicy

Quick

25 Minutes



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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!



Ground Pork



Ground Beef



Jasmine Rice



Sugar Snap Peas



Yellow Onion



Carrot



Ginger-Garlic Puree



Vegetarian Oyster Sauce



Sweet Chili Sauce



Soy Sauce



Cornstarch

HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

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, vegetable peeler, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Sugar Snap Peas	113 g	227 g
Yellow Onion	113 g	226 g
Carrot	85 g	170 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Soy Sauce	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and beef 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.

1



Cook rice

- Heat a medium pot over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **rice** and **half the ginger-garlic puree**. Cook, stirring often, until fragrant, 2-3 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and ¼ **tsp** (½ tsp) **salt** and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.

4



Finish stir-fry

- When **pork** is done, add **veggies** and **sauce** to the pan. Cook, stirring often, until **sauce** has thickened slightly, 1-2 min. (**TIP:** Add more water, 1 **tbsp** at a time, if you prefer a looser sauce!)
- Season to taste with **salt** and **pepper**.

2



Prep

- Peel, then slice **half the carrot** (use all for 4 ppl) into ⅛-inch rounds.
- Trim **snap peas**.
- Peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, **carrots**, **onions** and **snap peas**. Cook, stirring often, until **veggies** are tender-crisp, 2-3 min.
- Transfer to a plate.

5



Finish and serve

- Fluff **rice** with a fork.
- Divide **rice** between bowls.
- Spoon **pork and veggies** over top.

3



Cook pork and make sauce

- Heat the same pan over medium-high.
- When hot, add **ground pork** and **remaining ginger-garlic puree** to the dry pan. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **
- While **pork** cooks, add **cornstarch**, **vegetarian oyster sauce**, **sweet chili sauce**, **soy sauce** and ⅓ **cup** (½ cup) **water** to a small bowl. Whisk to combine.

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

Dinner Solved!



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