

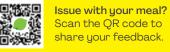
Sweet and Savoury Pork Stir-Fry

with Snap Peas and Fragrant Rice

Spicy

Quick









Ground Pork























Sweet Chili Sauce Soy Sauce





Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

Measuring spoons, medium pot, vegetable peeler, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

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	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*		

- * Pantry items
- ** Cook pork and beef to a minimum internal temperature of $74^{\circ}\text{C}/165^{\circ}\text{F}$.

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.



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.



Prep

- Peel, then slice **half the carrot** (use all for 4 ppl) into 1/8-inch rounds.
- Trim snap peas.
- Peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over mediumhigh 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.



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 ½ 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**.**



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**.



Finish and serve

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

Dinner Solved!

