



Sweet and Savoury Pork Stir-Fry

with Snap Peas and Fragrant Rice

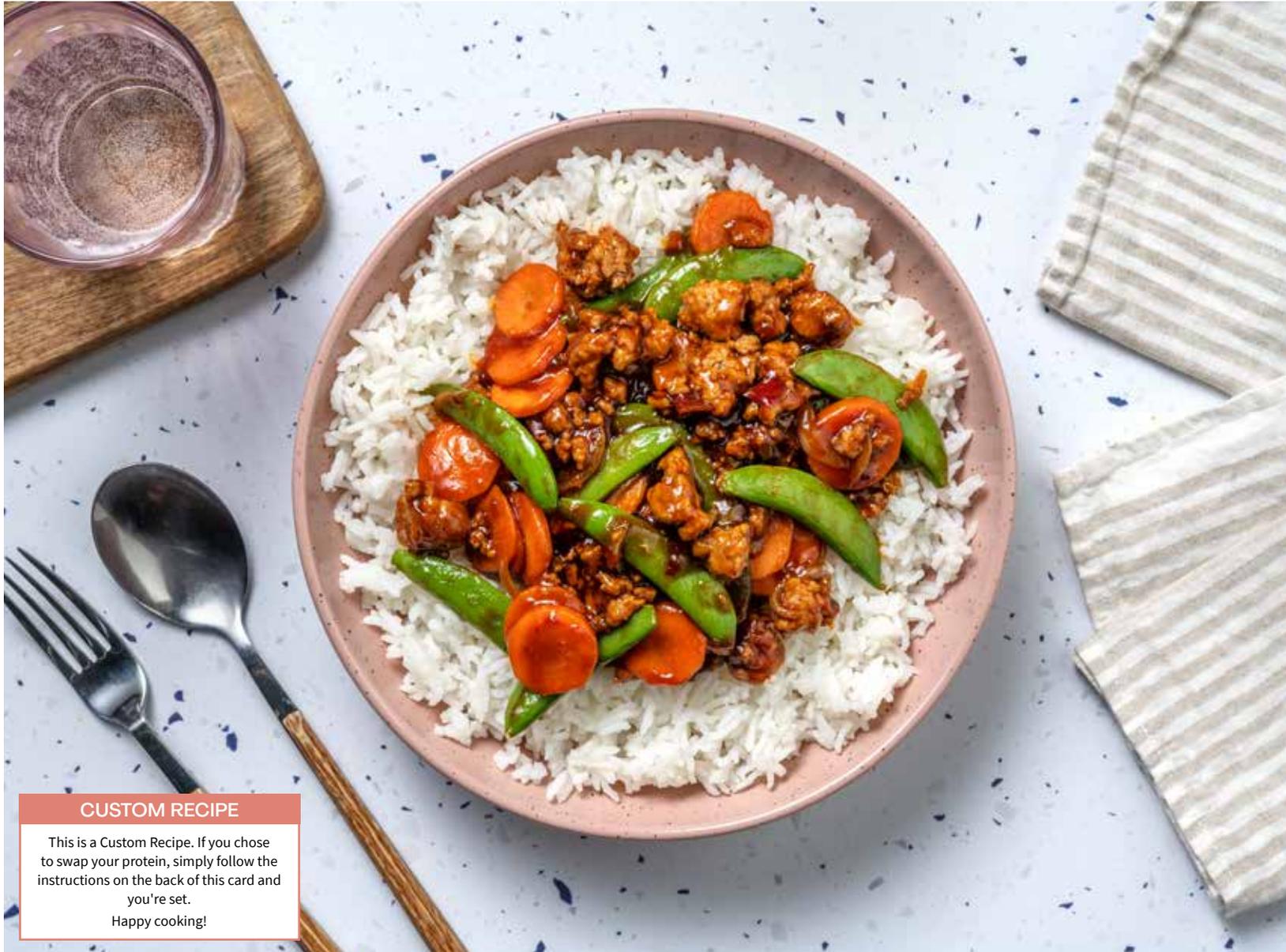
Spicy

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 Turkey



Jasmine Rice



Sugar Snap Peas



Yellow Onion



Carrot



Ginger-Garlic Puree



Vegetarian Oyster Sauce



Sweet Chili Sauce



Miso Broth Concentrate



Cornstarch

HELLO VEGETARIAN OYSTER SAUCE

A savoury sauce that adds oomph to any stir-fry!

Start here

Before starting, wash and dry all produce.

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	500 g	1000 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
Miso Broth Concentrate	1	2
Cornstarch	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and turkey 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 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** thickens slightly, 1-2 min. (**TIP:** Add more water, 1 **tbsp** at a time, if you prefer a looser sauce!)
- Season with **salt** and **pepper**, to taste.



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, 3-4 min.
- Transfer to a plate.



5 Finish and serve

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

Dinner Solved!



3 Cook pork and make sauce

- Reheat 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**, **miso broth concentrate** and ⅓ **cup** (½ cup) **water** to a small bowl. Whisk to combine.

If you've opted to get **turkey**, add ½ **tbsp** (1 **tbsp**) **oil** to the pan, then **turkey** and **remaining ginger-garlic puree**. Cook in the same way the recipe instructs you to cook the **pork**. ******



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