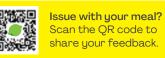


Sweet Ginger Pork Stir-Fry

with Peppers and Snow Peas

Optional Spice 30 Minutes





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

Start here

Before starting, wash and dry all produce.

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

Heat Guide for Step 6:

• Mild: 1/8 tsp(1/4 tsp) • Medium: 1/4 tsp (1/2 tsp) Spicy: ½ tsp (1 tsp) • Extra-spicy: **1 tsp** (2 tsp)

Bust out

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

Ingredients

| | 2 Person | 4 Person |
|------------------------|----------|----------|
| Ground Pork | 250 g | 500 g |
| Ground Beef | 250 g | 500 g |
| Ginger-Garlic Puree | 2 tbsp | 4 tbsp |
| Red Chili Pepper 🤳 | 1 | 1 |
| Miso Broth Concentrate | 1 | 2 |
| Hoisin Sauce | ¼ cup | ½ cup |
| Sesame Oil | 1 tbsp | 2 tbsp |
| Jasmine Rice | ¾ cup | 1 ½ cups |
| Snow Peas | 113 g | 226 g |
| Sweet Bell Pepper | 160 g | 320 g |
| 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.



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Start rice

 Add 1 ¼ cups (2 ½ cups) water and 1/8 tsp (1/4 tsp) salt to a medium pot. Cover and bring to a boil over high heat.



Cook rice

• Add rice to the boiling water. 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.



Prep and make ginger-garlic oil

- Trim, then halve **snow peas**.
- Core, then cut **pepper** into ½-inch pieces.
- Finely chop chili, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilies!)
- Stir together ginger-garlic puree and **sesame oil** in a small bowl.



Cook pork

Δ

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 tbsp (1 tbsp) oil,
- half the ginger-garlic oil, then pork. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Transfer **pork** to a plate, then cover to keep warm.
- Carefully discard excess fat.

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



Cook stir-fry

• Reduce heat to medium, then add remaining ginger-garlic oil, snow peas and peppers to the same pan. Cook, stirring often, until veggies are tender-crisp, 2-3 min.

- Add miso broth concentrate, hoisin sauce, **pork** and **2 tbsp** (4 tbsp) **water**. Cook, stirring often, until warmed through, 1-2 min.
- Season with salt and pepper to taste.



Finish and serve

• Fluff rice with a fork, then season with salt to taste.

- Divide rice between bowls. Top with stir-fry.
- Sprinkle ¼ tsp (½ tsp) chilies over top. (NOTE: Reference heat guide.)

Dinner Solved!