



Sweet Ginger Pork Stir-Fry with Peppers and Snow Peas

Optional Spice 30 Minutes



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Ground Pork



Ground Beef



Ginger-Garlic Puree



Red Chili Pepper



Miso Broth Concentrate



Hoisin Sauce



Sesame Oil



Jasmine Rice



Snow Peas



Sweet Bell Pepper

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!

HELLO MISO BROTH

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

Start here

Before starting, wash and dry all produce.

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

Heat Guide for Step 6:

- Mild: ⅓ tsp (¼ tsp)
- Medium: ½ tsp (½ tsp)
- Spicy: ⅓ 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	1	2
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.



Start rice

- Add **1 ¼ cups** (2 ½ cups) **water** and **⅓ tsp** (¼ 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

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ 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. ****** Season with **salt** and **pepper**.
- Transfer to a plate, then cover to keep warm.
- Carefully discard excess fat.

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



Cook stir-fry

- Reduce heat to medium, then add **snow peas**, **peppers** and **remaining ginger-garlic oil** to the same pan. Cook, stirring often, until **veggies** are tender-crisp, 2-3 min.
- Add **miso broth concentrate**, **hoisin sauce**, **pork** and **¼ cup** (½ cup) **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 **sweet ginger pork stir-fry**.
- Sprinkle **¼ tsp** (½ tsp) **chilies** over top. (**NOTE:** Reference heat guide.)

Dinner Solved!



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