

Sweet Ginger Pork Stir-Fry

with Peppers and Snow Peas

Optional Spice 30 Minutes









Ginger-Garlic Puree









Soy Sauce





Sesame Oil



Jasmine Rice



Snow Peas

Sweet Bell Pepper



HELLO SOY SAUCE

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Heat Guide for Step 6:

- Mild: 1/8 tsp (1/4 tsp) Spicy: ½ tsp (1 tsp)
- Medium: 1/4 tsp (1/2 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 Turkey	250 g	500 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Red Chili Pepper 🤳	1	1
Soy Sauce	2 tbsp	4 tbsp
Hoisin Sauce	⅓ 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 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 1/4 cups (2 1/2 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

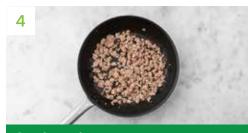
- Add rice to the boiling water. Reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



- Trim, then halve **snow peas**.
- Finely chop chili, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilies!)

• Core, then cut **pepper** into ½-inch pieces.

• Stir together ginger-garlic puree and sesame oil in a small bowl.



Cook pork

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, half the garlic-ginger 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 **turkey**, cook it in the same way the recipe instructs you to cook the pork.**



Cook stir-fry

- Reduce heat to medium, then add remaining garlic-ginger oil, snow peas and peppers to the same pan. Cook, stirring often, until veggies are tender-crisp, 2-3 min.
- Add soy sauce, 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 1/4 tsp chilies over top. (NOTE: Reference heat guide.)

Dinner Solved!