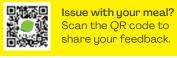


# Sweet Ginger Pork Stir-Fry

with Peppers and Snow Peas

Optional Spice 30 Minutes







**Ground Pork** 



Ginger-Garlic Puree



Red Chili Pepper



Miso Broth Concentrate



Sesame Oil



Snow Peas



Hoisin Sauce



Sweet Bell Pepper



#### HELLO MISO BROTH

# Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

#### **Heat Guide for Step 6:**

- Mild: 1/8 tsp (1/4 tsp)
- Spicy: 1/2 tsp (1 tsp)
- Medium: ¼ tsp (½ tsp) • Extra-spicy: 1 tsp (2 tsp)

#### **Bust out**

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

# **Ingredients**

<b>-</b>		
	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	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	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 1/4 cups (2 1/2 cups) water and 1/4 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

- · 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.\*\* 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!