



Sweet Ginger Pork Stir-Fry

with Peppers and Snow Peas

Family Friendly

Optional Spice

30 Minutes

↗ Custom Recipe

+ Add

↻ Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef
250g | 500g



Plant-Based Protein Shreds
56g | 113g



Ground Pork
250g | 500g



Ginger-Garlic Puree
2 tbsp | 4 tbsp



Chili Pepper
1 | 1



Chicken Broth Concentrate
1 | 2



Hoisin Sauce
1/4 cup | 1/2 cup



Sesame Oil
1 tbsp | 2 tbsp



Jasmine Rice
3/4 cup | 1 1/2 cups



Snow Peas
113g | 226g



Sweet Bell Pepper
1 | 2



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.

Pantry items | Salt*, pepper*, oil*

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

1



Start rice

- Before starting, wash and dry all produce.

• Heat Guide for Step 6:

- Mild: ½ tsp (¼ tsp)
- Medium: ¾ tsp (½ tsp)
- Spicy: 1 tsp (1 tsp)
- Extra-spicy: 1 tsp (2 tsp)

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

2



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.

3



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.

4



Cook pork

Swap | Ground Beef

Swap | Protein Strips

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil** and **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.

5



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 **chicken 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.

6



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.)

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

4 | Cook beef

Swap | Ground Beef

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

4 | Cook protein shreds

Swap | Protein Shreds

If you've opted to get **protein shreds**, prepare and cook them the same way as the **pork**, until crispy, 4-5 min.**



Issue with your meal? Scan the QR code to share your feedback.

** Cook pork, beef and protein shreds to a minimum internal temperature of 74°C/165°F.