

HELLO Sweet Ginger Pork Stir-Fry with Peppers and Snow Peas

×2 Double

Family Friendly Optional Spice

30 Minutes

you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and





250g | 500g

Protein Shreds 56g | 113g



Ground Pork



250 g | 500 g

Ginger-Garlic Puree 2 tbsp | 4 tbsp







1 | 1

Concentrate 1 2







¼ cup | ½ cup

1 tbsp | 2 tbsp



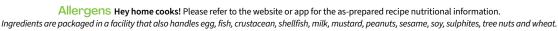
34 cup | 1 ½ cups



113 g | 226 g



Sweet Bell Pepper 1 | 2



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



Start rice

- Before starting, wash and dry all produce.
- 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)
- 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.



4 | Cook protein shreds

Swap | Ground Beef

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

Measurements

4 | Cook beef

within steps

the pork.*

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.**

1 tbsp

(2 tbsp)

oil



Cook pork

O Swap | Ground Beef

🗘 Swap | Protein Strips

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 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.



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.



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.)

