



Thai-Style Pork Stir-Fry

with Bok Choy and Basil

Optional Spice

30 Minutes



Ground Pork



Lime



Red Chili Pepper



Shanghai Bok Choy



Brown Sugar



Yellow Onion



Basmati Rice



Ginger



Soy Sauce



Basil



Garlic Puree

HELLO GINGER

Peel ginger using a spoon's edge — you'll be able to maneuver around the knobby bits more easily!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Grater, measuring spoons, zester, medium pot, measuring cups, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|---------------------|----------|----------|
| Ground Pork | 250 g | 500 g |
| Lime | 1 | 1 |
| Red Chili Pepper 🌶️ | 1 | 2 |
| Shanghai Bok Choy | 226 g | 452 g |
| Brown Sugar | 2 tbsp | 4 tbsp |
| Yellow Onion | 56 g | 113 g |
| Basmati Rice | ¾ cup | 1 ½ cups |
| Ginger | 30 g | 60 g |
| Soy Sauce | 2 tbsp | 4 tbsp |
| Basil | 7 g | 14 g |
| Garlic Puree | 1 tbsp | 2 tbsp |
| 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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

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Cook rice

- Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then 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.



Cook pork

- Add **½ tbsp oil** (dbl for 4 ppl) to the same pan, then **pork** and **onions**.
- Cook, breaking up **pork** into smaller pieces, until **onions** soften and no pink remains in **pork**, 4-5 min.**



Prep

- Meanwhile, separate **bok choy leaves** and **stems**. (**TIP**: Rinse bok choy leaves to wash away any hidden dirt!) Cut **stems** into 1-inch pieces.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl).
- Zest **half the lime** (whole lime for 4 ppl), then cut into wedges.
- Finely chop **chili**, removing seeds for less heat. (**TIP**: We suggest using gloves when prepping chilis!)



Finish stir-fry

- Add **ginger, garlic puree** and **½ tsp chilis** (**NOTE**: Reference heat guide.)
- Sprinkle **brown sugar** over **pork**.
- Cook, stirring often, until **aromatics** are fragrant and **pork** is dark golden-brown, 2-3 min.
- Stir in **lime zest, soy sauce, bok choy stems, bok choy leaves** and **¼ cup water** (dbl for 4 ppl).
- Cook, stirring often, scraping up **any browned bits** from the bottom of the pan, until **bok choy leaves** wilt, 1 min.



Cook bok choy stems

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **bok choy stems**. Season with **salt** and **pepper**.
- Cook, stirring occasionally, until tender-crisp, 2-3 min.
- Transfer **bok choy stems** to a plate.



Finish and serve

- Tear or thinly slice **basil leaves**.
- Fluff **rice** with a fork.
- Divide **rice** between plates. Top with **stir-fry**.
- Sprinkle **basil** over top.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!