



# UMAMI GINGER PORK BOWLS

with Pickled Cucumber & Sriracha Crema

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



2 | 4  
Scallions



5 tsp | 10 tsp  
White Wine  
Vinegar



1 | 2  
Cucumber



4 oz | 8 oz  
Red Cabbage  
and Carrot Mix



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Sesame Seeds  
Contains: Sesame



4 oz | 8 oz  
Umami Ginger  
Sauce  
Contains: Soy, Wheat



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Sriracha



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 860



10 oz | 20 oz  
Ground Turkey

Calories: 720



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 820



HELLO

## UMAMI GINGER SAUCE

This gingery soy- and miso-based sauce adds tons of salty-savory flavor.

### SO A-PEEL-ING

Cucumber ribbons beautifully absorb marinades. If you'd rather skip the peeler in Step 2, thinly slice your cuke instead.

### BUST OUT

- Small pot
- Large pan
- Medium bowl
- Small bowl
- Peeler
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 COOK RICE & PREP

- **Wash and dry produce.**
- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.
- Meanwhile, trim and thinly slice **scallions**, separating whites from greens.



### 4 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **scallion whites**; cook until fragrant, 1 minute.
- Add **pork\*** and a **pinch of salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **half the sesame seeds (save the rest for serving)** and **remaining vinegar**. Cook for 30 seconds, then stir in **umami ginger sauce**.
- Bring to a simmer, then immediately turn off heat. Season with **salt and pepper**.

Simply cook through this step as instructed, swapping in **beef\*** or **turkey\*** for pork.



### 2 PICKLE CUCUMBER

- In a medium bowl, combine **half the vinegar (you'll use the rest later)**, **½ tsp sugar (1 tsp for 4 servings)**, and a **pinch of salt**.
- Trim ends from **cucumber**. Using a peeler, shave cucumber lengthwise into ribbons, rotating as you go, until you get to the seedy core; discard core. Stir cucumber ribbons into bowl with **vinegar mixture**.
- Set aside, tossing occasionally, until ready to serve.



### 5 MAKE SRIRACHA CREMA

- While pork cooks, in a small bowl, combine **sour cream** with **Sriracha** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



### 3 COOK CABBAGE & CARROTS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **cabbage and carrot mix**; cook, stirring, until just tender, 1 minute. Season with **salt and pepper**.
- Transfer to a plate.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and season with **salt and pepper**.
- Divide rice between bowls; top with **pork, cabbage and carrots**, and **pickled cucumber (draining first)**. Drizzle with **Sriracha crema**. Garnish with **scallion greens** and as many **remaining sesame seeds** as you like. Serve.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

🍖 \*Ground Beef is fully cooked when internal temperature reaches 160°.

🍗 \*Ground Turkey is fully cooked when internal temperature reaches 165°.