



SESAME SOY PORK BOWLS

with Sriracha Mayo, Cilantro & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



10 oz | 20 oz
Ground Pork



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



4 oz | 8 oz
Shredded Carrots



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1.5 oz | 3 oz
Sesame Dressing
Contains: Sesame,
Soy, Wheat



1 | 2
Crispy Fried
Onions
Contains: Wheat



¼ oz | ½ oz
Cilantro



1 | 1
Lime



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: 1110



10 oz | 20 oz
Ground Turkey

Calories: 970



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1070



HELLO

CRISPY FRIED ONIONS

Sprinkle atop rice bowls for crunch and allium-mazing flavor!

SPICE, SPICE BABY

Not a fan of spicy food? Can't get enough heat? Add as much or as little Sriracha as you like. After all, you're the chef!

BUST OUT

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

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*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°.



1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ 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.



3 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork*** and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Stir in **carrots**, **sesame dressing**, **2½ TBSP sweet soy glaze (5 TBSP for 4 servings)**, and **½ tsp sugar (1 tsp for 4)**. **(Be sure to measure the sweet soy glaze; we sent more.)** Cook until carrots are softened, pork is cooked through, and sauce has thickened, 2-4 minutes more. Taste and season with **salt** and **pepper**. Turn off heat.

🍴 Swap in **beef*** or **turkey*** for pork.



2 PREP & MIX MAYO

- While rice cooks, **wash and dry produce**.
- Zest and quarter **lime**. Roughly chop **cilantro**.
- In a small bowl, combine **mayonnaise** with **Sriracha** to taste.



4 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between bowls; top with **pork mixture** and any **remaining sauce** from pan. Drizzle with **Sriracha mayo**. Sprinkle with **crispy fried onions** and **cilantro**. Serve with **lime wedges** on the side.