



# MOO SHU PORK BOWLS

with Cabbage, Scallions & Buttery Rice

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



1 | 1  
Lime



10 oz | 20 oz  
Ground Pork



4 oz | 8 oz  
Shredded Red  
Cabbage



2 TBSP | 4 TBSP  
Hoisin Sauce  
Contains: Soy, Wheat



1 oz | 2 oz  
Sweet Thai Chili  
Sauce



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



½ Cup | 1 Cup  
Jasmine Rice



1 TBSP | 1 TBSP  
Sesame Seeds  
Contains: Sesame



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  
Shrimp  
Contains: Shellfish

Calories: 570



10 oz | 20 oz  
Ground Beef\*\*

Calories: 800



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 760



HELLO


## SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to juicy ground pork

### FLUFF STUFF

Fluffing rice before serving is an essential step! A fork helps to gently separate each grain, yielding light and tender results.

### BUST OUT

- Small pot
- Paper towels 
- 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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### 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 heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- Thinly slice **scallions**, separating whites from greens. Quarter **lime**.




### 3 MAKE STIR-FRY

- Stir **scallion whites** and **cabbage** into pan with **pork**; cook, stirring occasionally, until just tender, 2-3 minutes.
- Stir in **hoisin**, **chili sauce**, **2½ TBSP sweet soy glaze** (5 TBSP for 4 servings; we sent more), and **½ tsp sugar** (1 tsp for 4) until thoroughly combined. Turn off heat.
- Taste and season with **juice from half the lime** (whole lime for 4), **salt**, and **pepper**.



### 2 COOK PORK


- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork\*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
-  Rinse **shrimp\*** under cold water; pat dry with paper towels. Swap in shrimp or **beef\*** for pork; cook, stirring frequently (**no need to break up shrimp into pieces!**), until cooked through, 4-6 minutes.



### 4 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **moo shu pork**. Sprinkle with **scallion greens** and as many **sesame seeds** as you like. Serve with any **remaining lime wedges** on the side.

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

 \*Shrimp are fully cooked when internal temperature reaches 145°.

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