



# SAUCY PORK & CABBAGE STIR-FRY

with Cilantro & Crispy Fried Onions

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



2 | 2  
Scallions



4 TBSP | 4 TBSP  
Umami Ginger  
Sauce  
Contains: Soy, Wheat



1 tsp | 2 tsp  
Sriracha



12 ml | 24 ml  
Ponzu Sauce  
Contains: Fish,  
Soy, Wheat



5 tsp | 5 tsp  
Rice Wine Vinegar



10 oz | 20 oz  
Ground Pork



1 tsp | 2 tsp  
Garlic Powder



4 oz | 8 oz  
Coleslaw Mix



1 | 2  
Crispy Fried Onions  
Contains: Wheat



¼ oz | ¼ oz  
Cilantro



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: 550



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 810



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 790



## HELLO

### CRISPY FRIED ONIONS

This tantalizing topping adds crunchy contrast to fluffy rice, tender cabbage, and saucy pork.

### BEST PRESSED

In Step 4, we ask you to press the pork into an even layer before breaking it up. Why? Giving the meat a few undisturbed minutes in the hot pan (without stirring) will help it to brown and develop crispy, almost caramelized edges.

### BUST OUT

- Small pot
- Small bowl
- Large pan
- Paper towels

- Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp)
  - Butter (1 TBSP | 1 TBSP)
- Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 COOK RICE

- **Wash and dry produce.**
- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big 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.



### 4 START STIR-FRY

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **scallion whites** and cook, stirring, until just softened, 1 minute.
- Add **pork\*** and **garlic powder**; season with **salt** and **pepper**. Using a spatula, press pork into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Break up meat into pieces and continue to cook, stirring, until pork is cooked through, 1-2 minutes.
- Stir in **ponzu-ginger mixture** and cook, stirring, until slightly thickened, 1 minute more.

- Rinse **shrimp\*** under cold water, then pat dry with paper towels. Swap in shrimp or **beef\*** for pork (**no need to break up shrimp into pieces!**).



### 2 PREP

- While rice cooks, trim and thinly slice **scallions**, separating whites from greens.



### 5 FINISH STIR-FRY

- Stir in **coleslaw mix** and **scallion greens** to same pan: cook, stirring, until just tender, 2-3 minutes.
- Taste and season with **salt** and **pepper**. Turn off heat.



### 3 MIX SAUCE

- In a small bowl, combine **ponzu**, **half the umami ginger sauce (all for 4 servings)**, **half the vinegar (all for 4)**, and **Sriracha** to taste. **TIP: If you like a sweeter sauce, stir in a pinch of sugar.**



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**.
- Divide rice between bowls and top with **stir-fry** and **crispy fried onions**. Pick **cilantro leaves** from stems; roughly tear and sprinkle over bowls. Drizzle with any **remaining Sriracha** if desired and serve.

\*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°.