

# **INGREDIENTS**

2 PERSON | 4 PERSON







4 oz | 8 oz Shredded Red Cabbage



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





10 oz | 20 oz Ground Pork



2 TBSP | 4 TBSP 1 oz | 2 oz Hoisin Sauce Sweet Thai Contains: Soy, Wheat Chili Sauce



1/2 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 packagerest 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.







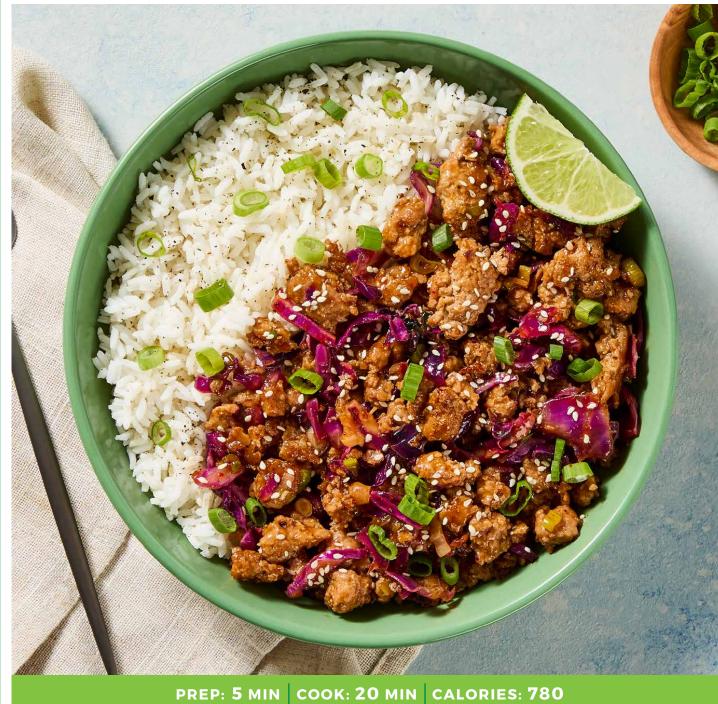
10 oz | **20 oz** ⑤ Ground Beef\*\*



Calories: 800

# **MOO SHU PORK BOWLS**

with Cabbage, Scallions & Buttery Rice





## HELLO

# **SWEET THAI CHILI** SAUCE

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

#### **LOOSEY-JUICY**

Firmly roll the lime on the countertop with your palm before quartering. This quick hack softens the fruit, helping it yield more juice.

#### **BUST OUT**

- Small pot
- Paper towels 😉
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1/2 tsp | 1 tsp)
- Butter (1 TBSP | 2 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.

### **GET SOCIAL**

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

- \$\text{\*Shrimp are fully cooked when internal temperature}
- \*Ground Beef is fully cooked when internal temperature



## 1 COOK RICE & PREP

- · Wash and dry produce.
- In a small pot, combine rice, 34 cup water (11/2 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.