



SZECHUAN PORK & GREEN BEAN STIR-FRY

with Candied Peanuts & Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



6 oz | 12 oz
Green Beans



2 | 4
Scallions



½ Cup | 1 Cup
Jasmine Rice



½ oz | 1 oz
Peanuts
Contains: Peanuts



10 oz | 20 oz
Ground Pork



2 TBSP | 4 TBSP
Szechuan Paste
Contains: Sesame,
Soy, Wheat



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



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: 560



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



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 800



HELLO

SZECHUAN STIR-FRY

A flavor explosion that's sweet, savory, and tangy all at once, with a bit of heat, too.

SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

BUST OUT

- Small pot
 - Large pan
 - Medium bowl
 - Small bowl
 - Plastic wrap
 - Paper towels [👉]
 - Kosher salt
 - Black pepper
 - Sugar (2 tsp | 4 tsp)
 - Cooking oil (2 tsp | 2 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.

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*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°.



1 PREP

- Wash and dry produce.
- Peel and mince or grate **ginger**. Trim **green beans** if necessary; cut crosswise into 2-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK PORK

- Heat a **large drizzle of oil** in pan used for peanuts over medium-high heat. Add **pork*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned, 4-6 minutes (**it'll finish cooking in the next step**).
- [👉] 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.



2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **half the ginger**; cook, stirring, until fragrant, 1 minute.
- Stir in **rice**, **¾ cup water** (1½ cups for 4), 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.



5 FINISH STIR-FRY

- Stir **green beans**, **scallion whites**, **remaining ginger**, and **1 tsp sugar** (2 tsp for 4 servings) into pan with **pork**. Cook, scraping up any browned bits from bottom of pan, until ginger is fragrant and pork is cooked through, 1-2 minutes. **TIP: If scallions begin to brown too quickly, reduce heat to medium low.**
- Stir in **Szechuan paste**, **sweet soy glaze**, and **¼ cup water** (½ cup for 4). Cook, stirring, until everything is thoroughly coated, 1-2 minutes more. Turn off heat. Taste and season with **salt** and **pepper** if desired.



3 STEAM BEANS & CANDY NUTS

- While rice cooks, in a medium microwave-safe bowl, add **green beans** and a **splash of water**; cover with plastic wrap. Microwave until tender, 1-2 minutes. Drain.
- Heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **1 tsp sugar** (2 tsp for 4 servings), and **2 TBSP water**. Cook, stirring, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Wash out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Divide rice between bowls; top with **stir-fry**. Sprinkle with **scallion greens** and **peanuts**. Serve.