



# SWEET CHILI PORK BOWLS

with Bell Pepper & Candied Peanuts

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



1 | 2  
Onion



1 | 1  
Lime



¼ oz | ¼ oz  
Cilantro



¾ Cup | 1½ Cups  
Jasmine Rice



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



10 oz | 20 oz  
Ground Pork



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



1 oz | 2 oz  
Sweet Thai  
Chili Sauce



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.



\*\*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: 1020



10 oz | 20 oz  
Ground Turkey  
Calories: 900



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1000



HELLO

## SWEET THAI CHILI SAUCE

Delivers tangy, savory, and not-too-hot heat.

### IM-PRESSED

In Step 5, you'll press the pork into an even layer to give it a few undisturbed minutes to brown before breaking it up.

### BUST OUT

- Zester
  - Large pan
  - Small pot
  - Small bowl
  - Kosher salt
  - Black pepper
  - Sugar (1 tsp | 2 tsp)
  - Cooking oil (1 TBSP | 1 TBSP)
  - Butter (2 TBSP | 4 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.*

### HOW WAS YOUR MEAL?



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### 1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Zest and quarter **lime**. Finely chop **cilantro**.



### 4 COOK VEGGIES

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **bell pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring, until tender and lightly browned, 6-9 minutes.
- Transfer **veggies** to a plate.



### 2 COOK RICE

- In a small pot, combine **rice**, **1 1/4 cups water** (**2 1/4 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.



### 5 COOK PORK

- Add a **drizzle of oil** to same pan over medium-high heat. Add **pork\***; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes.
- Break up meat into pieces and continue cooking until pork is cooked through, 2-4 minutes.
- Stir in **veggies**, then add **soy glaze**, **chili sauce**, and **1 TBSP butter** (**2 TBSP for 4 servings**). Cook, stirring, until mixture is thoroughly coated, 1-2 minutes more.

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



### 3 CANDY PEANUTS

- While rice cooks, heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **2 TBSP water**, and **1 tsp sugar** (**2 tsp for 4 servings**). Cook, stirring often, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and **lime zest** to taste. Season with **salt**.
- Divide rice between bowls and top with **pork mixture**, **peanuts**, and **cilantro**. Serve with **lime wedges** on the side.

\*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°.