



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
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
Chopped Chicken
Breast

Calories: 600



10 oz | 20 oz
Ground Beef**

Calories: 780



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 770



HELLO

SWEET THAI CHILI SAUCE

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

FLUFF STUFF

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

BUST OUT

- Small pot
 - Large pan
 - Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Sugar (½ 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.

HOW WAS YOUR MEAL?



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

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

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



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.**
- 🍳 Open package of **chicken*** and drain off any excess liquid. Swap in chicken or **beef*** for pork. (No need to break up chicken into pieces!)



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.