

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



Scallions



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

5 tsp | 5 tsp

Rice Wine Vinegar



1 tsp | 2 tsp Sriracha 🐧



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



10 oz | 20 oz 1 tsp 2 tsp Ground Pork Garlic Powder



Coleslaw Mix



1 | 2 Crispy Fried Onions **Contains: Wheat**



1/4 oz | 1/4 oz Cilantro



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 packagerest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.







SAUCY PORK & CABBAGE STIR-FRY

with Cilantro & Crispy Fried Onions



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

Large pan

- Small pot
- · Small bowl
- 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.

HOW WAS YOUR MEAL?

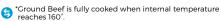


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*Ground Pork is fully cooked when internal temperature reaches 160°.





1 COOK RICE

- · Wash and dry produce.
- In a small pot, combine rice, 3/4 cup water (11/2 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.



2 PREP

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



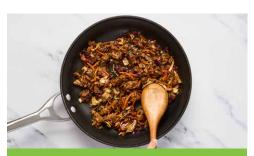
3 MIX SAUCE

 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.



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.



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



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.



Swap in **beef*** for pork.