



SAUCY PORK & CABBAGE STIR-FRY

with Cilantro & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



2 | 2
Scallions



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



1 tsp | 2 tsp
Sriracha



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



5 tsp | 5 tsp
Rice Wine Vinegar



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Coleslaw Mix



1 | 2
Crispy Fried Onions
Contains: Wheat



¼ oz | ¼ 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 package—rest 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.



10 oz | 20 oz
Ground Beef**

Calories: 810



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

- Small pot
 - Large pan
 - 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?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



1 COOK RICE

- **Wash and dry produce.**
- In a small pot, combine **rice**, **¾ cup water** (1½ 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.

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

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

🔄 Swap in **beef*** for pork.