

## **INGREDIENTS**

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



Scallions



5 tsp | 10 tsp White Wine Vinegar





4 oz | 8 oz Red Cabbage and Carrot Mix



10 oz | 20 oz Ground Pork



Cucumber

1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



4 oz | 8 oz Umami Ginger Sauce Contains: Soy, Wheat

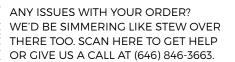


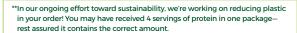
3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp Sriracha 🖠









## **HelloCustom**

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



10 oz | 20 oz





10 oz | **20 oz** Ground Turkey

#### Calories: 740

# **UMAMI GINGER PORK BOWLS**

with Pickled Cucumber & Sriracha Crema



PREP: 5 MIN COOK: 20 MIN CALORIES: 840



## HELLO

#### **UMAMI GINGER SAUCE**

This gingery soy- and miso-based sauce adds tons of salty-savory flavor.

#### SO A-PEEL-ING

Cucumber ribbons beautifully absorb marinades. If you'd rather skip the peeler in Step 2, thinly slice your cuke instead.

#### **BUST OUT**

- Small pot
- Large pan
- Medium bowl
- Small bowl
- Peeler
- Kosher salt
- Black pepper
- Sugar (1/2 tsp | 1 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.

#### **HOW WAS YOUR MEAL?**



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\*Ground Pork is fully cooked when internal temperature

- G \*Ground Beef is fully cooked when internal temperature
- \*Ground Turkey is fully cooked when internal temperature



## 1 COOK RICE & PREP

- · Wash and dry produce.
- In a small pot, combine rice, 3/4 cup water (1½ 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.
- Meanwhile, trim and thinly slice scallions, separating whites from greens.



#### **2 PICKLE CUCUMBER**

- In a medium bowl, combine half the vinegar (you'll use the rest later), 1/2 tsp sugar (1 tsp for 4 servings), and a pinch of salt.
- Trim ends from cucumber. Using a peeler, shave cucumber lengthwise into ribbons, rotating as you go, until you get to the seedy core: discard core. Stir cucumber ribbons into bowl with vinegar mixture.
- Set aside, tossing occasionally, until ready to serve.



## **3 COOK CABBAGE & CARROTS**

- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add cabbage and carrot mix; cook, stirring, until just tender, 1 minute. Season with salt and pepper.
- Transfer to a plate.



#### **4 COOK PORK**

- · Heat a drizzle of oil in same pan over medium-high heat. Add scallion whites; cook until fragrant, 1 minute.
- Add pork\* and a pinch of salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in half the sesame seeds (save the rest for serving) and remaining vinegar. Cook for 30 seconds, then stir in umami ginger sauce.
- Bring to a simmer, then immediately turn off heat. Season with salt and pepper.
- Simply cook through this step as instructed, swapping in beef\* or turkey\* for pork.



#### **5 MAKE SRIRACHA CREMA**

· While pork cooks, in a small bowl, combine **sour cream** with **Sriracha** to taste. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt



#### **6 FINISH & SERVE**

- Fluff rice with a fork stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper.
- Divide rice between bowls; top with pork, cabbage and carrots, and pickled cucumber (draining first). Drizzle with **Sriracha crema**. Garnish with **scallion** greens and as many remaining sesame seeds as you like. Serve.