



Chinese Cashew Pork Stir-fry on Garlic Rice

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Pork



Jasmine Rice



Snow Peas



Green Onions



Zucchini



Garlic



Cashews, chopped



Hoisin-Soy Sauce Blend



Cornstarch



Garlic Salt



Sweet Chili Sauce

HELLO CASHEWS

Toasty cashews add a better-than-takeout crunch to this tasty stir-fry

START HERE

Before starting, wash and dry all produce.

Bust Out

Large Non-Stick Pan, Medium Pot, Measuring Spoons, Measuring Cups, Whisk, Medium Bowl

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Snow Peas	113 g	227 g
Green Onions	2	4
Zucchini	200 g	400 g
Garlic	6 g	12 g
Cashews, chopped	28 g	56 g
Hoisin-Soy Sauce Blend	¼ cup	½ cup
Cornstarch	1 tbsp	2 tbsp
Garlic Salt	1 ½ tsp	3 tsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. COOK GARLIC RICE

Peel, then mince or grate **garlic**. Heat a medium pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **garlic, rice** and **half the garlic salt**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups water** (dbl for 4ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK PORK

Heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Season with remaining **garlic salt** and **pepper**.



2. PREP

While **rice** cooks, trim **snow peas**. Cut the **zucchini** in half lengthwise, then into ¼-inch thick half moons. Thinly slice **green onions**. Whisk together **hoisin-soy sauce, sweet chili sauce, cornstarch** and **¾ cups water** (dbl for 4ppl) in a medium bowl. Set aside.



5. FINISH STIR-FRY

Add **hoisin-soy mixture** to pan with pork. Bring to a boil and cook until slightly thickened, 2-3 min. Stir in **veggies** and cook until heated through, 1 min.



3. TOAST CASHEWS & COOK VEGGIES

Heat a large non-stick pan over medium heat. Add the **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate. Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **zucchini** and **snow peas**. Cook, stirring often, until tender-crisp, 2-3 min. Remove the pan from heat, then transfer **veggies** to another plate.



6. FINISH & SERVE

Fluff **rice** with a fork. Stir in **half the green onions**. Divide **rice** among plates. Top with **pork, veggies** and **sauce** from pan. Sprinkle over **cashews** and **remaining green onions**.

Dinner Solved!