



SWEET CHILI PORK BOWLS

with Bell Pepper & Candied Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 2
Onion



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



¾ Cup | 1½ Cups
Jasmine Rice



½ oz | 1 oz
Peanuts
Contains: Peanuts



10 oz | 20 oz
Ground Pork



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**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
Ground Beef**

Calories: 1020



10 oz | 20 oz
Ground Turkey

Calories: 880



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 970



HELLO

SWEET THAI CHILI SAUCE

Delivers tangy, savory, not-too-hot heat to a range of recipes

IM-PRESSED

In Step 5, you'll press the pork into an even layer to give it a few undisturbed minutes to brown before breaking it up.

BUST OUT

- Zester
- Large pan
- Small pot
- Small bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Zest and quarter **lime**. Finely chop **cilantro**.



4 COOK VEGGIES

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **bell pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring, until tender and lightly browned, 6-9 minutes.
- Transfer **veggies** to a plate.



2 COOK RICE

- In a small pot, combine **rice**, **1 1/4 cups water** (**2 1/4 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.



5 COOK PORK

- Add a **drizzle of oil** to same pan over medium-high heat. Add **pork***; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes.
- Break up meat into pieces and continue cooking until pork is cooked through, 2-4 minutes.
- Stir in **veggies**, then add **soy glaze**, **chili sauce**, and **1 TBSP butter** (**2 TBSP for 4 servings**). Cook, stirring, until mixture is thoroughly coated, 1-2 minutes more.

- Swap in **beef*** or **turkey*** for pork.



3 CANDY PEANUTS

- While rice cooks, heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **2 TBSP water**, and **1 tsp sugar** (**2 tsp for 4 servings**). Cook, stirring often, until water has evaporated and peanuts are coated and lightly toasted, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and **lime zest** to taste. Season with **salt**.
- Divide rice between bowls and top with **pork mixture**, **peanuts**, and **cilantro**. Serve with **lime wedges** on the side.

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

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

• *Ground Turkey is fully cooked when internal temperature reaches 165°.