



SWEET CHILI PORK & CABBAGE STIR-FRY

with Cilantro & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



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



1 oz | 2 oz
Sweet Thai Chili
Sauce



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
Red Cabbage and
Carrot 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!

*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 Turkey

Calories: 720



10 oz | 20 oz
Ground Beef**

Calories: 860



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 810



HELLO

CRISPY FRIED ONIONS

This addictive topping adds crunchy contrast to fluffy rice, tender cabbage, and saucy pork.

BEST PRESSED

In step 3, 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 (sans 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

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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.



3 COOK PORK

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **pork*** and **garlic powder**; 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, 1-2 minutes.
- Stir in **sauce** and cook, stirring, until slightly thickened, 1 minute more.

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



2 MAKE SAUCE

- While rice cooks, in a small bowl, combine **sweet soy glaze**, **chili sauce**, **ponzu**, and **half the vinegar** (all for 4 servings). **TIP: If you like a sweeter sauce, stir in a pinch of sugar.**



4 FINISH & SERVE

- Stir **red cabbage and carrot mix** into pan with **pork**; cook until just tender, 2-3 minutes. Taste and season with **salt** and **pepper**. Turn off heat.
- Fluff **rice** with a fork; stir in **1 TBSP butter** until melted.
- Divide rice between bowls and top with **stir-fry** and **crispy fried onions**. Pick **cilantro leaves** from stems; roughly tear and sprinkle over bowls. Serve.

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

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

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