

INGREDIENTS

2 PERSON | 4 PERSON



1/2 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 Beef**





SWEET CHILI PORK & CABBAGE STIR-FRY

with Cilantro & Crispy Fried Onions



PREP: 5 MIN COOK: 20 MIN CALORIES: 810

3



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

- 5 *Ground Turkey is fully cooked when internal temperature
- *Ground Beef is fully cooked when internal temperature



1 COOK RICE

- · Wash and dry produce.
- In a small pot, combine rice, 3/4 cup water (11/2 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.

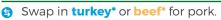


• While rice cooks, in a small bowl, combine sweet soy glaze, chili sauce, ponzu, and half the vinegar (all for 4 servings). TIP: If you like a sweeter sauce, stir in a pinch of sugar.



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.





- 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.