



SWEET CHILI PORK BOWLS

with Bell Pepper & Peanuts



HELLO

SWEET CHILI SAUCE

Bringing spicy-sweet, umami-bomb flavor to juicy ground pork

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 930**



Bell Pepper*



Cilantro



Jasmine Rice



Ground Pork



Sweet Thai Chili Sauce



Yellow Onion



Lime



Peanuts
(Contains: Peanuts)



Sweet Soy Glaze
(Contains: Soy, Wheat)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

In step 5, 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

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper 1 | 2
- Yellow Onion 1 | 2
- Cilantro ¼ oz | ½ oz
- Lime 1 | 2
- Jasmine Rice ¾ Cup | 1½ Cups
- Peanuts ½ oz | 1 oz
- Ground Pork* 10 oz | 20 oz
- Sweet Soy Glaze 4 TBSP | 8 TBSP
- Sweet Thai Chili Sauce 1 oz | 2 oz

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



1 PREP

Wash and dry all produce. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Mince **cilantro**. Zest and quarter **lime** (for 4 servings, zest 1 lime and quarter both).



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**, **1¼ cups water** (2¼ 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 another 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, without stirring, until browned on bottom, 3-4 minutes. Break up meat into pieces and continue cooking until pork is cooked through, 2-4 minutes more. Stir in cooked **veggies**, then add **sweet soy glaze**, **chili sauce**, and **1 TBSP butter** (2 TBSP for 4 servings). Cook, stirring, until mixture is thoroughly coated, 1-2 minutes.



3 COAT PEANUTS

Heat a large, preferably nonstick, pan over medium-high heat. Add **peanuts**, **1 tsp sugar** (2 tsp for 4 servings), and **2 TBSP water**. 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 between bowls and top with **pork mixture**. Top with **peanuts** and **cilantro**. Serve with **lime wedges** on the side.

SWEET LIFE

Try making sugar-coated peanuts again to top an ice cream sundae.



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