



SWEET CHILI PORK & CABBAGE STIR-FRY

with Cilantro & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



2 | 2
Scallions



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



1 oz | 2 oz
Sweet Thai Chili
Sauce
Contains: Soy



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
& Carrot Mix



1 | 2
Crispy Fried
Onions
Contains: Wheat



¼ oz | ¼ oz
Cilantro

HELLO

CRISPY FRIED ONIONS

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



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830



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

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com

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



1 COOK RICE

- **Wash and dry all 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 **scallion whites** and cook until just softened, 1 minute.
- Add **pork*** and **garlic powder**; 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, 1-2 minutes.
- Stir in **sauce** and cook, stirring, until slightly thickened, 1 minute more.



2 PREP & MAKE SAUCE

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



4 FINISH & SERVE

- Stir **red cabbage & carrot mix** and **scallion greens** 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**.
- 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.

WK 24-5