



SWEET CHILI PORK & CABBAGE STIR-FRY

with Crispy Fried Onions

HALL OF FAME

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
and Carrot Mix



1 | 2
Crispy Fried
Onions
Contains: Wheat



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



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Ground Turkey

Calories: 730



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



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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
- Sugar (½ tsp | 1 tsp)
- 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°.

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



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 **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, 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.

† Simply cook through this step as instructed, swapping in **turkey*** for pork.



2 PREP & MAKE SAUCE

- While rice cooks, trim and thinly slice **scallions**, separating whites from greens.
- In a small bowl, combine **chili sauce**, **ponzu**, **half the vinegar**, **2½ TBSP sweet soy glaze**, and **½ tsp sugar**. (For 4 servings, use all the vinegar, 5 TBSP sweet soy glaze, and 1 tsp sugar.) **TIP: Be sure to measure the sweet soy glaze—we sent more.**



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; top with **stir-fry**. Garnish with **scallion greens** and **crispy fried onions**. Serve.