

## **INGREDIENTS**

2 PERSON | 4 PERSON



1/2 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



1 tsp | 2 tsp Garlic Powder





5 tsp | 5 tsp

Rice Wine

Vinegar

4 oz | 8 oz Red Cabbage and Carrot Mix



10 oz | 20 oz

**Ground Pork** 

Crispy Fried Onions Contains: Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



# **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



# **SWEET CHILI PORK & CABBAGE STIR-FRY**

with Crispy Fried Onions

**HALL OF FAME** 



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 (1/2 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°.

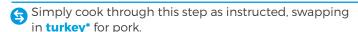


- Wash and dry produce.
- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender. 15-18 minutes.
- · Keep covered off heat until ready to serve.



### **3 COOK PORK**

- Heat a large drizzle of oil in a large pan over mediumhigh 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.





- 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.



- 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.