



THAI PORK STIR-FRY

with Green Beans and Bell Peppers over Rice



HELLO

MINT AND GINGER

A powerful pair of aromatics to pump up the flavor of pork and veggies

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 670**



Ginger



Scallions



Mint



Soy Sauce
(Contains: Soy)



Honey



Green Beans



Garlic



Bell Peppers*



Basmati Rice



Ground Pork

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

START STRONG

Here's a hack for peeling ginger: take a spoon with the backside facing outward and dig the tip just beneath the surface. The skin will practically remove itself.

BUST OUT

- Small pot
- Peeler
- Large pan
- Oil (8 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|----------------|----------|
| • Green Beans | 12 oz |
| • Ginger | 1 Thumb |
| • Scallions | 4 |
| • Garlic | 4 Cloves |
| • Bell Peppers | 2 |
| • Mint | ¼ oz |
| • Basmati Rice | 1 Cup |
| • Ground Pork | 20 oz |
| • Soy Sauce | 4 TBSP |
| • Honey | 1 oz |

HELLO WINE



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1 PREP

Wash and dry all produce. Bring **1½ cups water** and a pinch of **salt** to a boil in a small pot. Halve **green beans**. Peel **ginger**, then mince until you have 1 TBSP. Trim **scallions**, then cut into 1-inch pieces. Mince **garlic**. Core, seed, and thinly slice **peppers**. Pick **mint** leaves; coarsely chop until you have 1 TBSP.



4 COOK AROMATICS

Lower heat under pan to medium and add **4 tsp oil**. Add **garlic** and **ginger** and toss until fragrant, 1-2 minutes.



2 COOK RICE

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered.



5 MAKE STIR-FRY

Increase heat to medium high and add **pork**. Break up meat into pieces with spatula or wooden spoon. Cook until browned and crisp at edges, 5-6 minutes. Toss in **veggies**, **soy sauce**, and **honey**. Season with **salt** and **pepper**.



3 COOK VEGGIES

Heat **4 tsp oil** in a large pan over high heat. Add **green beans**, **peppers**, and **scallions**. Toss until softened and starting to brown, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



6 FINISH AND PLATE

Remove pan from heat and stir in half the **mint**. Fluff **rice** with a fork. Divide rice between plates and top with **stir-fry**. Garnish with remaining mint, if desired.



INTREPID!

With this recipe under your belt, you're a master of global cuisine.

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