



Quick Vietnamese-Style Pork & Peanuts

with Garlic Rice, Sesame Veggies & Fried Egg

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Ginger



Green Beans



Carrot



Asian Greens



Mixed Sesame Seeds



Pork Mince



Crushed Peanuts



Hoisin Sauce

 Hands-on: **20-30 mins**
Ready in: **25-35 mins**

Whisk away your tastebuds to the beautiful land of Vietnam with this rice bowl recipe! Juicy pork mince gets a hit of ginger and hoisin sauce, before being piled on top of aromatic garlic rice and sautéed veggies for an unbeatably simple but elegant meal that's wonderfully addictive, light and tasty.

Pantry items

Olive Oil, Butter, Sesame Oil, Soy Sauce, Rice Wine Vinegar, Brown Sugar, Eggs

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	20g	40g
water*	1¼ cups	2½ cups
(for the rice)		
jasmine rice	1 packet	1 packet
ginger	1 knob	2 knobs
green beans	1 bag (100g)	1 bag (200g)
carrot	1	2
Asian greens	1 bag	1 bag
mixed sesame seeds	1 sachet	1 sachet
sesame oil*	drizzle	drizzle
pork mince	1 packet	1 packet
crushed peanuts	1 packet	2 packets
hoisin sauce	½ packet	1 packet
soy sauce*	½ tbs	1 tbs
rice wine vinegar*	½ tbs	1 tbs
brown sugar*	pinch	pinch
water*	1 tbs	2 tbs
(for the sauce)		
eggs*	2	4

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3897kJ (931Cal)	669kJ (159Cal)
Protein (g)	47.9g	8.2g
Fat, total (g)	40.3g	6.9g
- saturated (g)	13.6g	2.3g
Carbohydrate (g)	90.8g	15.6g
- sugars (g)	18.1g	3.1g
Sodium (mg)	1011mg	174mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Make the garlic rice

- Finely chop **garlic**. In a medium saucepan, melt the **butter** and a dash of **olive oil** over a medium heat. Cook **garlic** until fragrant, **1-2 minutes**.
- Add **water (for the rice)** and a generous pinch of **salt** and bring to the boil. Add **jasmine rice**, stir, cover with a lid and reduce heat to low. Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and water is absorbed, **10-15 minutes**.

3



Cook the pork

- Return frying pan to a high heat with a drizzle of **olive oil**. When oil is hot, cook **pork mince**, breaking up with a spoon, until browned, **3-4 minutes**.
- Add **ginger**, **crushed peanuts**, **hoisin sauce** (see ingredients), the **soy sauce**, **rice wine vinegar**, **brown sugar** and **water (for the sauce)** and cook until bubbling, **30 seconds**. Transfer to a bowl. Cover to keep warm.

2



Cook the veggies

- Meanwhile, finely grate **ginger**. Trim and halve **green beans**. Thinly slice **carrot** into sticks. Roughly chop **Asian greens**.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook **green beans** and **carrot** until tender, **4-5 minutes**.
- Add **Asian greens** and cook until just wilted, **1-2 minutes**. Add **mixed sesame seeds** and a drizzle of **sesame oil** and cook until fragrant, **30 seconds**. Season to taste.
- Transfer **veggies** to a bowl. Cover to keep warm.

4



Serve up

- Wipe out frying pan, then return to a medium-high heat with a drizzle of olive oil. Crack in the **eggs** and fry until the yolk is cooked to your liking, **4-5 minutes**.
- Divide garlic rice between plates. Top with Vietnamese-style pork and sesame veggies. Serve with a fried egg on top.

Enjoy!