



Ginger Pork & Veggie Stir-Fry

with Peanuts & Lime

BESTSELLER

KID FRIENDLY

Grab your Meal Kit with this symbol



Jasmine Rice



Carrot



Green Beans



Garlic



Lime



Pork Mince



Ginger Paste



Kecap Manis



Oyster Sauce



Crushed Peanuts



Beef Mince

Prep in: 30-40 mins
Ready in: 35-45 mins

This stir-fry coats juicy pork mince with an addictive mix of classic Asian sauces, plus ginger and garlic for an easy crowd-pleaser. Served with fragrant jasmine rice and a scattering of crushed peanuts for some crunch, it's 10 times better than takeaway!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water* (for the rice)	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
carrot	1	2
green beans	1 small bag	1 medium bag
garlic	3 cloves	6 cloves
lime	½	1
pork mince	1 small packet	2 small packets OR 1 large packet
ginger paste	1 medium packet	1 large packet
kecap manis	1 packet	2 packets
oyster sauce	1 medium packet	1 large packet
water* (for the sauce)	¼ cup	½ cup
crushed peanuts	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3373kJ (806Cal)	767kJ (183Cal)
Protein (g)	35.3g	8g
Fat, total (g)	20.3g	4.6g
- saturated (g)	6.2g	1.4g
Carbohydrate (g)	115.7g	26.3g
- sugars (g)	40.6g	9.2g
Sodium (mg)	2133mg	485mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3399kJ (812Cal)	773kJ (185Cal)
Protein (g)	38.7g	8.8g
Fat, total (g)	19.3g	4.4g
- saturated (g)	6.7g	1.5g
Carbohydrate (g)	115.7g	26.3g
- sugars (g)	40.6g	9.2g
Sodium (mg)	2135mg	486mg

The quantities provided above are averages only.

Allergens

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

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

We're here to help!

Scan here if you have any questions or concerns



Cook the rice

- In a medium saucepan, bring the **water (for the rice)** to the boil.
- Add **jasmine rice**. Stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove from heat. Keep covered until rice is tender and water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



Cook the pork

- Return frying pan to 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 **garlic** and **ginger paste**. Cook until fragrant, **1 minute**.

Custom Recipe: If you've swapped to beef mince, cook beef in the same way as the pork mince. For best results, drain oil from the pan before adding the garlic and ginger paste.



Get prepped

- While rice is cooking, thinly slice **carrot** into half-moons.
- Trim **green beans** and cut into thirds.
- Finely chop **garlic**.
- Slice **lime** into wedges.



Bring it all together

- Return **veggies** to the pan, then add **kecap manis**, **oyster sauce**, the **water (for the sauce)** and a generous squeeze of **lime juice**.
- Cook stirring until well combined, **1 minute**.

TIP: Add a splash more water to loosen the mixture, if needed.



Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **carrot** and **green beans**, tossing, until tender, **4-5 minutes**. Transfer to a plate.



Serve up

- Divide rice between bowls.
- Top with ginger pork and veggie stir-fry.
- Sprinkle with **crushed peanuts**.
- Serve with any remaining lime wedges. Enjoy!

Rate your recipe

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