



# Quick Sweet Chilli Pork Bowl

with Sautéed Veggies & Rice

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Jasmine Rice



Garlic



Green Beans



Lemon



Carrot & Zucchini Mix



Oyster Sauce



Sweet Chilli Sauce



Pork Mince



Crispy Shallots



Beef Mince

### Recipe Update

Unfortunately, this week's crushed peanuts were in short supply, so we've replaced them with crispy shallots. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 15-25 mins  
Ready in: 25-35 mins

It's a good thing this Asian-style dish is quick and easy to make, because it smells so amazing as it cooks, it's tempting to eat it straight from the pan! The 'secret' to its deliciousness is the addition of oyster sauce, which adds an umami-rich depth of flavour to the sweet chilli.

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

### Pantry items

Olive Oil, Soy Sauce



## 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
<b>olive oil*</b>	refer to method	refer to method
<b>water*</b> (for the rice)	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
garlic	2 cloves	4 cloves
green beans	1 small bag	1 medium bag
lemon	½	1
carrot & zucchini mix	1 medium bag	1 large bag
oyster sauce	1 medium packet	1 large packet
sweet chilli sauce	1 medium packet	2 medium packets
<b>soy sauce*</b>	1 tsp	2 tsp
<b>water*</b> (for the sauce)	1 tbs	2 tbs
pork mince	1 small packet	2 small packets OR 1 large packet
crispy shallots	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)	2938kJ (702Cal)	568kJ (136Cal)
Protein (g)	36.6g	7.1g
Fat, total (g)	18.6g	3.6g
- saturated (g)	6g	1.2g
Carbohydrate (g)	91.7g	17.7g
- sugars (g)	24.1g	4.7g
Sodium (mg)	1655mg	320mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2964kJ (708Cal)	573kJ (137Cal)
Protein (g)	40g	7.7g
Fat, total (g)	17.7g	3.4g
- saturated (g)	6.4g	1.2g
Carbohydrate (g)	91.7g	17.7g
- sugars (g)	24.1g	4.7g
Sodium (mg)	1657mg	320mg

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](https://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



1



## Cook the rice

- In a medium saucepan, add the **water (for the rice)** and bring to the boil.
- Add **jasmine rice**. Stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove pan 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!

3



## Cook the pork

- In a small bowl, combine **oyster sauce**, **sweet chilli sauce**, the **soy sauce**, the **water (for the sauce)**, **lemon zest** and a generous squeeze of **lemon juice**. Set aside.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**.
- Return **veggies** to the pan, then add **sweet chilli mixture**. Cook, stirring, until heated through and slightly reduced, **1-2 minutes**.

**TIP:** For best results, drain the oil from the pan before returning veggies to pan.

**Custom Recipe:** If you've swapped to beef mince, cook beef mince in the same way as the pork mince. For best results, drain the oil before returning veggies to the pan. Continue with step as above.

2



## Cook the veggies

- Meanwhile, finely chop **garlic**.
- Trim **green beans**.
- Zest **lemon** to get a generous pinch, then slice into wedges.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **carrot & zucchini mix** and **green beans**, tossing, until tender, **4-5 minutes**.
- Add **garlic** and cook until fragrant, **1-2 minutes**. Transfer to a plate.

4



## Serve up

- Divide rice between bowls. Top with sweet chilli pork and sautéed veggies.
- Serve with any remaining lemon wedges and sprinkle over **crispy shallots** to serve. Enjoy!

## Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)