



Vietnamese-Style Pork Steaks & Rice

with Fried Egg, Sriracha & Pickled Rainbow Slaw

FEEL-GOOD TAKEAWAY

NEW

Grab your Meal Kit with this symbol



Jasmine Rice



Carrot



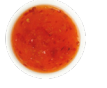
Garlic



Spring Onion



Ginger Paste



Sweet Chilli Sauce



Pork Loin Steaks



Sweet Soy Seasoning



Deluxe Salad Mix



Sriracha



Pork Loin Steaks

Prep in: 20-30 mins
Ready in: 30-40 mins

Enjoy the colour and texture of this vibrant dish thanks to a mouth-watering combo of tender pork, fluffy rice, delicate veggies and a fried egg. Don't forget a drizzle of sriracha for some added kick!

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

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Low Sodium Soy Sauce, Eggs

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*	1 cup	2 cups
jasmine rice	1 medium packet	1 large packet
carrot	1	2
vinegar* (white wine or rice wine)	¼ cup	½ cup
garlic	2 cloves	4 cloves
spring onion	1 stem	2 stems
ginger paste	1 medium packet	1 large packet
sweet chilli sauce	1 small packet	1 medium packet
low sodium soy sauce*	1 tbs	2 tbs
pork loin steaks	1 medium packet	2 medium packets OR 1 large packet
sweet soy seasoning	½ medium sachet	1 medium sachet
eggs*	2	4
deluxe salad mix	1 medium packet	1 large packet
sriracha	1 medium packet	2 medium packets
pork loin steaks**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3103kJ (742Cal)	660kJ (158Cal)
Protein (g)	43.4g	9.2g
Fat, total (g)	26.4g	5.6g
- saturated (g)	8.3g	1.8g
Carbohydrate (g)	79.9g	17g
- sugars (g)	14.9g	3.2g
Sodium (mg)	1385mg	295mg
Dietary Fibre (g)	22.7g	4.8g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4072kJ (973Cal)	657kJ (157Cal)
Protein (g)	70.9g	11.4g
Fat, total (g)	39.6g	6.4g
- saturated (g)	13.4g	2.2g
Carbohydrate (g)	80.8g	13g
- sugars (g)	15.3g	2.5g
Sodium (mg)	1831mg	295mg
Dietary Fibre	22.7g	3.7g

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.



Cook the rice

- 1 Add the **water** to a medium saucepan and bring to the boil.
- 2 Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- 3 Cook for **10 minutes**, then remove the pan from heat and keep covered until rice is tender and all the water is absorbed, **10 minutes**.

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



Fry the eggs

- 1 Wash out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- 2 When oil is hot, crack the **eggs** into the pan. Cook until egg whites are firm and yolks are cooked to your liking, **4-5 minutes**.



Pickle carrot & get prepped

- 1 While rice is cooking, using a vegetable peeler, peel **carrot** into ribbons.
- 2 In a small bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**. Add **carrot** to pickling liquid. Add enough **water** to just cover carrot. Set aside.
- 3 Meanwhile, finely chop **garlic**.
- 4 Thinly slice **spring onion**.
- 5 In a small bowl, combine **ginger paste**, **garlic**, **sweet chilli sauce** and the **low sodium soy sauce**.



Toss the rainbow slaw

- 1 Reserve some **pickling liquid** (1 tsp for 2 people / 2 tsp for 4 people), then drain **pickled carrot**.
- 2 In a medium bowl, combine **deluxe salad mix**, **pickled carrot ribbons**, the reserved **pickling liquid** and a drizzle of **olive oil**.
- 3 Season to taste.



Cook the pork steaks

- 1 In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. When oil is hot, cook **pork loin steaks** until cooked through, **3-4 minutes** each side (cook in batches if your pan is getting crowded).
- 2 In the **last minute** of cook time, sprinkle with **sweet soy seasoning** (see ingredients) and add **sweet chilli glaze**, turning **pork** to coat.
- 3 Transfer to a plate, cover and rest for **5 minutes**.

Custom Recipe: If you've doubled your pork loin steaks, cook pork in batches, if your pan is getting crowded. Return all pork to pan before adding sweet the sweet soy seasoning and sweet chilli glaze as above.



Serve up

- 1 Divide rice, Vietnamese-style pork (slice if preferred) and pickled rainbow slaw between plates. Spoon any remaining glaze from pan over pork.
- 2 Top with fried egg and spring onion. Drizzle over **sriracha** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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