

# Quick Vietnamese-Style Pork & Veggies with Garlic Rice, Fried Egg & Peanuts

Grab your meal kit with this number 2

KID FRIENDLY



Pantry items Olive Oil, Butter, Brown Sugar, Eggs

Prep in: 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.

### Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

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	2 People	4 People
olive oil*	refer to method	refer to method
butter*	20g	40g
garlic paste	1 packet	2 packets
basmati rice	1 medium packet	1 large packet
water*	1½ cups	3 cups
celery	1 medium packet	1 large packet
carrot	1	2
green beans	1 small packet	1 medium packet
ginger paste	1 medium packet	1 large packet
crushed peanuts	1 medium packet	1 large packet
hoisin sauce	1 packet	2 packets
soy sauce mix	1 packet	2 packets
brown sugar*	½ tsp	1 tsp
pork mince	1 medium packet	2 medium packets OR 1 large packet
eggs*	2	4

### \*Pantry Items Nutrition

Avg Qty	Per Serving	Per 100g	
Energy (kJ)	3589kJ (858Cal)	750kJ (179Cal)	
Protein (g)	42.6g	8.9g	
Fat, total (g)	35.8g	7.5g	
- saturated (g)	13.3g	2.8g	
Carbohydrate (g)	87.8g	18.4g	
- sugars (g)	23.7g	5g	
Sodium (mg)	1428mg	299mg	
Dietary Fibre (g)	11.6g	2.4g	

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 2024 | CW28



## Make the garlic rice

- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat.
- Cook garlic paste, until fragrant, 1-2 minutes. Add basmati rice, the water and a generous pinch of **salt**. Stir, then bring to the boil.
- Reduce heat to low and cover with a lid.
- Cook for 10 minutes, then remove from heat and keep covered until the rice is tender and the water is absorbed, 10 minutes.

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



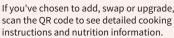
# Cook the pork & eggs

- Return frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook pork mince, breaking mince up with a spoon, until browned, 3-4 minutes. Drain **oil** from pan for best results.
- · Add sauce mixture and cook, stirring, until bubbling, 30 seconds. Transfer to a bowl. Cover to keep warm.
- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive** oil. Crack in the eggs. Fry until yolk is cooked to your liking, 4-5 minutes.

#### DOUBLE PORK MINCE CUSTOM **OPTIONS**

Follow method above, cooking in batches if necessary.

SWAP TO BEEF MINCE Follow method above.





### Cook the veggies

- While the rice is cooking, thinly slice celery. Cut carrot into half-moons. Trim green beans and roughly chop.
- In a small bowl, combine ginger paste, crushed peanuts, hoisin sauce, soy sauce mix and the brown sugar.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook celery, carrot and green beans, tossing, until tender, 5-6 minutes.
- Season to taste. Transfer to a bowl. Cover to keep warm.

Little cooks: Take charge by combining the sauces with the peanuts!



### Serve up

- Divide garlic rice between bowls.
- Top with Vietnamese-style pork and veggies.
- Top with a fried egg to serve. Enjoy!