



# Quick Vietnamese-Style Pork & Veggies

with Garlic Rice, Fried Egg & Peanuts

KID FRIENDLY



Grab your meal kit with this number

2



Garlic Paste



Basmati Rice



Celery



Carrot



Green Beans



Ginger Paste



Crushed Peanuts



Hoisin Sauce



Soy Sauce Mix



Pork Mince



Beef Mince



Pork Mince

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.

### Pantry items

Olive Oil, Butter, Brown Sugar, Eggs

## 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
<b>butter*</b>	20g	40g
garlic paste	1 packet	2 packets
basmati rice	1 medium packet	1 large packet
<b>water*</b> (for the rice)	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
<b>brown sugar*</b>	½ tsp	1 tsp
pork mince	1 medium packet	2 medium packets OR 1 large packet
<b>eggs*</b>	2	4

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3591kJ (858cal)	410kJ (98cal)
Protein (g)	42.6g	4.9g
Fat, total (g)	35.9g	4.1g
- saturated (g)	13.3g	1.5g
Carbohydrate (g)	87.8g	10g
- sugars (g)	23.7g	2.7g
Sodium (mg)	1428mg	163.2mg
Dietary Fibre (g)	11.7g	1.3g

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

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## 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!

3



## 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 excess 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 the yolk is cooked to your liking, **4-5 minutes**.

**CUSTOM OPTIONS**



**SWAP TO BEEF MINCE**  
Follow method above.



**DOUBLE PORK MINCE**  
Follow method above, cooking in batches if necessary.

2



## Cook the veggies & prep the sauce

- 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 with **salt** and **pepper**. Transfer to a bowl. Cover to keep warm.

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

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## Serve up

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

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

