

Chinese BBQ Pork & Ginger Congee

with Garlic Chilli Oil

SKILL UP

NEW

Grab your meal kit with this number

37



Ginger Paste



White Rice



Chicken Stock Pot



Sweetcorn



Asian Greens



Radish



Garlic



Chilli Flakes (Optional)



Soy Sauce Mix



Pork Mince



Asian BBQ Seasoning



Crispy Shallots



Chicken Thigh



Pork Mince

Prep in: 20-30 mins
Ready in: 45-55 mins

Here to challenge your inner chef, our new 'skill up' recipes will take you from zero to hero. Elevate your next serving of rice by creating this easy savoury rice porridge known as 'congee.' Serve adorned with seasoned pork mince, tender greens and crispy shallots for an exciting blend of colour, flavour and crunch.

Pantry items

Olive Oil, Brown Sugar

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

Large saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
ginger paste	1 medium packet	1 large packet
white rice	1 medium packet	1 large packet
boiling water*	5 cups	10 cups
chicken stock pot	1 packet	2 packets
sweetcorn	1 medium tin	1 large tin
Asian greens	1 packet	2 packets
radish	1	2
garlic	2 cloves	4 cloves
salt*	¼ tsp	½ tsp
brown sugar*	¼ tsp	½ tsp
chilli flakes (optional)	pinch	pinch
soy sauce mix	1 packet	2 packets
pork mince	1 medium packet	2 medium packets OR 1 large packet
Asian BBQ seasoning	1 sachet	2 sachets
crispy shallots	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3220kJ (770cal)	386kJ (92cal)
Protein (g)	32.8g	3.9g
Fat, total (g)	35.6g	4.3g
- saturated (g)	10.1g	1.2g
Carbohydrate (g)	84.2g	10.1g
- sugars (g)	14.6g	1.7g
Sodium (mg)	2312mg	277mg
Dietary Fibre (g)	21.1g	2.5g

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.



Start the congee

- Boil the kettle.
- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat.
- Add **ginger paste** and **white rice** and cook, stirring, until fragrant, **1-2 minutes**.
- Stir in the **boiling water** (5 cups for 2 people / 10 cups for 4 people) and **chicken stock pot**.
- Cover with a lid and simmer over medium heat, stirring occasionally, until rice is tender, **20 minutes**.



Make the garlic chilli oil

- While congee is thickening, in a small heatproof bowl, combine **garlic**, the **brown sugar** and a pinch of **chilli flakes** (if using).
- In a large frying pan, heat **olive oil** (1 tbs for 2 people / 2 tbs for 4 people) over high heat, until just smoking, **30 seconds-1 minute**, then carefully pour the **oil** over the garlic mixture.
- Stir in **soy sauce mix** until combined. Set aside.

TIP: The hot oil will bubble up and 'cook' the garlic.



Get prepped

- Meanwhile, drain **sweetcorn**.
- Roughly chop **Asian greens**.
- Thinly slice **radish** into sticks.
- Finely chop **garlic**.



Cook the pork

- When congee has **5 minutes** remaining, return frying pan to high heat with a drizzle of **olive oil**.
- Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **Asian BBQ seasoning**, **Asian greens** and a splash of **water** and cook, tossing, until fragrant and wilted, **1-2 minutes**.



Finish the congee

- Once rice has finished cooking for **20 minutes**, remove lid and stir in **sweetcorn** and the **salt**.
- Reduce heat to medium-low and simmer, uncovered, until congee has thickened, a further **15-20 minutes**. Season to taste.

TIP: Add an extra dash of water to your congee if you prefer a thinner consistency.



Serve up

- Divide ginger congee between bowls.
- Top with Chinese BBQ pork and radish.
- Drizzle garlic **chilli** oil over congee.
- Sprinkle over **crispy shallots** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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CUSTOM OPTIONS



SWAP TO CHICKEN THIGH

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.



DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.

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

