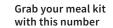


Quick Vietnamese-Style Pork & Veggies with Garlic Rice, Fried Egg & Peanuts

KID FRIENDLY





















Green Beans





Crushed Peanuts

Hoisin Sauce





Soy Sauce







Prep in: 20-30 mins Ready in: 25-35 mins

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
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

Per Serving	Per 100g
3591kJ (858cal)	410kJ (98cal)
42.6g	4.9g
35.9g	4.1g
13.3g	1.5g
87.8g	10g
23.7g	2.7g
1428mg	163.2mg
11.7g	1.3g
	3591kJ (858cal) 42.6g 35.9g 13.3g 87.8g 23.7g 1428mg

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.



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

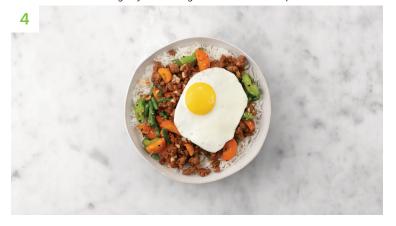
- Return frying pan to high heat with a drizzle of olive oil. When oil is hot, cook
 pork mince, breaking mince up with a spoon, until browned, 3-4 minutes
 (drain excess oil from pan for best results!).
- Add sauce mixture and cook, stirring until bubbling, 30 seconds. Transfer to a bowl. Cover to keep 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.



Cook the veggies and 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!



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.

