



Char Siu Pork & Sesame Soy Greens

with Chilli Ginger Oil, Rice & Pickled Cucumber

TASTE TOURS

Grab your Meal Kit with this symbol



Jasmine Rice



Cucumber



Garlic



Long Chilli (Optional)



Baby Broccoli



Green Beans



Spring Onion



Black Sesame Seeds



Crispy Shallots



Premium Pork Fillet



Char Siu Paste



Ginger Paste

Prep in: 25-35 mins
Ready in: 40-50 mins

Want to whip up a Chinese-inspired feast without spending all day toiling away in the kitchen? You're in luck! The main event is a sweet-and-sticky pork fillet that's glazed with our new char siu paste. On the side, there's fluffy rice, sesame-soy greens and pickled cucumber. Yeah, you're about to make all of that in less than an hour!

Pantry items

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

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
premium pork fillet	1 packet	2 packets
char siu paste	1 medium packet	1 large packet
cucumber	1	2
vinegar* (white wine or rice wine)	¼ cup	½ cup
garlic	2 cloves	4 cloves
long chilli (optional)	½	1
ginger paste	1 medium packet	1 large packet
baby broccoli	1 bunch	2 bunches
green beans	1 small bag	1 medium bag
spring onion	2 stems	4 stems
soy sauce*	drizzle	drizzle
black sesame seeds	1 medium sachet	1 large sachet
crispy shallots	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3256kJ (778Cal)	537kJ (128Cal)
Protein (g)	55g	9.1g
Fat, total (g)	24.6g	4.1g
- saturated (g)	7.3g	1.2g
Carbohydrate (g)	88.4g	14.6g
- sugars (g)	21.3g	3.5g
Sodium (mg)	620mg	102mg

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

2023 | CW01



Cook the rice

- Preheat the oven to **220°C/200°C fan-forced**. Add the **water** to a medium saucepan and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat and keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

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



Make the chilli ginger oil

- Finely chop **garlic** and **long chilli** (if using).
- Place **garlic**, **chilli** and **ginger paste** in a small heatproof bowl.
- Return the frying pan to high heat with **olive oil** (3 tbs for 2 people / 1/3 cup for 4 people). Heat until just smoking, **1 minute**.
- Carefully pour the **oil** over the **ginger mixture** in the bowl and stir to combine.

TIP: Use as much or as little chilli as you like.



Cook the pork

- Heat a drizzle of **olive oil** in a large frying pan over high heat. Season **premium pork fillet** all over and add to hot pan. Sear pork until browned, **1 minute** on all sides.
- Transfer to a lined oven tray and roast, **12-14 minutes** for medium, or until cooked to your liking.
- Remove the tray from the oven, transfer the pork to a plate and spoon over **char siu paste** to coat. Cover and leave to rest until serving.



Cook the soy sesame greens

- Roughly chop **baby broccoli** and **green beans**. Thinly slice **spring onion**.
- Return the frying pan to medium-high heat with a dash of **water**. Add **baby broccoli** and **green beans** to the pan. Cook, tossing, until tender, **3-4 minutes**.
- Add **soy sauce**, a drizzle of **olive oil** and **black sesame seeds**. Toss to combine.



Make the pickled cucumber

- While the rice is cooking, roughly chop **cucumber**.
- In a medium bowl, combine **cucumber**, **vinegar**, a dash of **water** and a generous pinch of **salt** and **sugar**. Toss to combine and set aside.



Serve up

- Slice the premium pork fillet.
- Drain cucumber. Stir spring onion and **crispy shallots** through the rice.
- Bring everything to the table to serve. Enjoy!

Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate