



GINGER PORK STIR-FRY

with Snow Peas & Jasmine Rice



Marinate pork for a more flavourful result



Ginger



Long Red Chilli (Optional)



Garlic



Pork Loin Steak



Carrot



Jasmine Rice



Hoisin Sauce



Snow Peas



Coriander

Pantry Staples



Olive Oil



Water



Soy Sauce



Hands-on: **20** mins
Ready in: **25** mins

Spicy (optional long red chilli)

Ah, ginger and pork. The two go together like Ginger Rogers and Fred Astaire. Dancing across your taste buds tonight, this lip smacking concoction in tasty hoisin served on a bed of pillowy Jasmine rice won't fail to have you swinging.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, fine grater, vegetable peeler, sieve, bowl, medium saucepan** with a lid, **large wok or frying pan, wooden spoon** and a **plate**.



1 GET PREPPED

Finely slice the **pork loin** steak into 0.5 cm strips. Finely grate the **ginger** (unpeeled). Deseed and finely chop the **long red chilli (if using)**. **TIP:** Leave the seeds in if you like a bit of heat, or hold back on the chilli if you prefer less spice. Peel and finely grate the **garlic**. Trim the ends of the **snow peas**. Slice the **carrot** (unpeeled) into thin matchsticks. Pick the **coriander** leaves.



2 MARINATE THE PORK

Place the **pork strips** into a large bowl with the **ginger**, the **long red chilli (if using)**, the **garlic** and a **drizzle of olive oil**. Toss to marinate and set aside.



3 COOK THE RICE

Rinse the **Jasmine rice** well. Bring the rice and the **water (for the rice)** to the boil in a medium saucepan over a high heat. Reduce the heat to medium and simmer, uncovered, for **11-12 minutes**, or until the rice is soft. Drain and return to the saucepan. Cover with a lid to keep warm.



4 COOK THE PORK

Heat a **drizzle of olive oil** in a large wok or frying pan over a high heat. Add the marinated **pork strips** and cook for **1-2 minutes**, tossing regularly, until browned all over and cooked through. Remove the pork from the pan and set aside on a plate. **TIP:** Cooking the pork in a hot pan on its own allows it to sear and caramelize nicely, instead of stewing and turning tough.



5 COOK THE VEGGIES

Place the wok or frying pan back over a high heat and add the **hoisin sauce, soy sauce, snow peas, carrot** and a **splash of water**. **TIP:** Adding a splash of water helps the veggies cook quicker. Cook for **1-2 minutes**, or until the veggies have softened slightly. Return the **pork strips** to the pan and stir through the veggies and sauce until well coated and heated through.



6 SERVE UP

Divide the Jasmine rice between bowls and spoon over the ginger pork stir-fry. Garnish with the coriander leaves.

Enjoy!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
pork loin steak	1 packet	2 packets
ginger 🌱	1 knob	2 knobs
long red chilli 🌱 (optional)	1	2
garlic 🌱	1 clove	2 cloves
snow peas	1 packet	2 packets
carrot	1	2
coriander 🌱	1 bunch	2 bunches
Jasmine rice	1 packet (¾ cup)	2 packets (1 ½ cups)
water* (for the rice)	3 cups	6 cups
hoisin sauce	1 sachet (2 tbs)	2 sachets (4 tbs)
soy sauce*	1 tbs	2 tbs

*Pantry Items | 🌱 This ingredient can be found in your herb bag

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2280kJ (546Cal)	298kJ (71Cal)
Protein (g)	44.9g	5.9g
Fat, total (g)	3.8g	0.5g
- saturated (g)	1.0g	0.1g
Carbohydrate (g)	79.4g	10.4g
- sugars (g)	15.4g	2.0g
Sodium (g)	806mg	105mg

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2017 | WK30 | C3