



Quick Vietnamese-Style Pork & Veggies

with Garlic Rice & Peanuts

CUSTOMER FAVOURITE

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic Paste



Jasmine Rice



Celery



Carrot



Green Beans



Mixed Sesame Seeds



Pork Mince



Ginger Paste



Crushed Peanuts



Hoisin Sauce



Beef 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, light and tasty.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Soy Sauce (or Gluten Free Tamari Soy Sauce), Rice Wine Vinegar, Brown Sugar, Eggs

Before you start

Wash your hands and any fresh food.

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
water* (for the rice)	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
celery	1 medium packet	1 large packet
carrot	1	2
green beans	1 small bag	1 medium bag
mixed sesame seeds	1 medium packet	1 large packet
pork mince	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* (or <i>gluten free tamari soy sauce</i>)	2 tsp	4 tsp
rice wine vinegar*	2 tsp	4 tsp
brown sugar*	pinch	pinch
water* (for the sauce)	1 tbs	2 tbs
eggs*	2	4
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3818kJ (913Cal)	733kJ (175Cal)
Protein (g)	44.3g	8.5g
Fat, total (g)	38.8g	7.4g
- saturated (g)	13.6g	2.6g
Carbohydrate (g)	91.9g	17.6g
- sugars (g)	25.7g	4.9g
Sodium (mg)	1212mg	233mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3844kJ (919Cal)	738kJ (176Cal)
Protein (g)	47.7g	9.2g
Fat, total (g)	37.8g	7.3g
- saturated (g)	14g	2.7g
Carbohydrate (g)	91.9g	17.6g
- sugars (g)	25.7g	4.9g
Sodium (mg)	1214mg	233mg

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



1



Make the garlic rice

- In a medium saucepan, melt the **butter** with a dash of **olive oil** over medium heat. Cook **garlic paste** until fragrant, **1 minute**. Add the **water (for the rice)** and a generous pinch of **salt**, then bring to the boil.
- Add **jasmine rice**. Stir, cover with a lid and reduce heat to low. Cook for **12 minutes**, then remove from heat. Keep covered until rice is tender and water is absorbed, **10-15 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 it up with a spoon, until browned, **3-4 minutes**.
- Add **ginger paste**, **crushed peanuts**, **hoisin sauce**, the **soy sauce**, the **rice wine vinegar**, a pinch of **brown sugar** and the **water (for the sauce)**. Cook, stirring, until bubbling, **30 seconds**. Transfer to a second 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 yolk is cooked to your liking, **4-5 minutes**.

Custom Recipe: If you've swapped to beef mince, cook beef mince in the same way as the pork mince. Drain oil from pan before adding the ginger paste for best results!

2



Cook the veggies

- While the rice is cooking, finely chop **celery**. Slice **carrot** into thin sticks. Trim **green beans**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Stir-fry **celery**, **carrot** and **green beans** until tender, **5-6 minutes**.
- Stir through **mixed sesame seeds**. Season to taste. Transfer to a bowl. Cover to keep warm.

4



Serve up

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

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