

Quick Vietnamese-Style Pork

with Peanuts & Sesame Veggies

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Asian Greens



Carrot



Zucchini



Mixed Sesame Seeds



Pork Mince



Ginger Paste





Crushed Peanuts



Hoisin Sauce

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: **20-30 mins**
 Ready in: **25-35 mins**
 Naturally Gluten-Free
Not suitable for coeliacs

Not just for bolognese, pork mince works a treat with bold, Vietnamese-inspired flavours - and tonight's dinner is a case in point!

Pantry items

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

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	20g	40g
water* (for the rice)	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
Asian greens	1 bunch	2 bunches
carrot	1	2
zucchini	1	2
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 gluten free tamari soy sauce)	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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3878kJ (926Cal)	667kJ (159Cal)
Protein (g)	45.5g	7.8g
Fat, total (g)	37.6g	6.5g
- saturated (g)	13.4g	2.3g
Carbohydrate (g)	94.4g	16.2g
- sugars (g)	28.6g	4.9g
Sodium (mg)	1123mg	193mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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1



Make the garlic rice

- Finely chop **garlic**.
- In a medium saucepan, melt the **butter** with a dash of **olive oil** over a medium heat. Cook **garlic** until fragrant, **1-2 minutes**. 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 all the 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 a 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**, **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 a medium-high heat with a drizzle of **olive oil**. Crack in the **eggs**. Fry until yolk is cooked to your liking, **4-5 minutes**.

TIP: This will give a soft yolk, fry for 6-7 minutes for a hard yolk.

2



Cook the veggies

- While rice is cooking, roughly chop **Asian greens**. Slice **carrot** and **zucchini** into thin sticks.
- Stir-fry the **carrot** and **zucchini** until almost tender, **4-5 minutes**. Add **Asian greens** and **mixed sesame seeds** and cook until **Asian greens** are just wilted, **1-2 minutes**.
- Transfer **veggies** to a bowl. Season to taste. Cover to keep warm.

4



Serve up

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

Enjoy!

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