



Thai-Style Pork Stir-Fry

with Jasmine Rice & Crispy Shallots

Grab your Meal Kit
with this symbol



Jasmine Rice



Broccoli



Carrot



Brown Onion



Garlic



Long Green Chilli
(Optional)



Ginger



Lemon



Pork Mince



Kecap Manis



Oyster Sauce



Crispy Shallots



Hands-on: **30-40** mins
Ready in: **35-45** mins



Spicy (optional
long green chilli)

This stir-fry coats pork mince with an addictive mix of classic Asian sauces, ginger and garlic for an easy and flavourful bowl. Served with fragrant jasmine rice and a scattering of crispy shallots, it's ten times better than takeaway!

*Unfortunately, this week's green beans were in short supply, so we've replaced them with broccolini.
Don't worry, the recipe will be just as delicious!*

Pantry items

Olive Oil, 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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water* (for the rice)	1¼ cups	2½ cups
jasmine rice	1 packet	2 packets
broccolini	1 bunch	1 bunch
carrot	1	2
brown onion	1 (medium)	1 (large)
garlic	3 cloves	6 cloves
long green chilli (optional)	½	1
ginger	1 knob	2 knobs
lemon	½	1
pork mince	1 packet	1 packet
kecap manis	1 packet (75g)	2 packets (150g)
oyster sauce	1 packet (45g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
water* (for the sauce)	¼ cup	½ cup
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3030kJ (724Cal)	410kJ (98Cal)
Protein (g)	36.2g	4.9g
Fat, total (g)	13.8g	1.9g
- saturated (g)	5.4g	0.7g
Carbohydrate (g)	109g	14.7g
- sugars (g)	34.7g	4.7g
Sodium (mg)	2250mg	305mg

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Cook the rice

Add the **water (for the rice)** to a medium saucepan and bring to the boil. Add the **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!



2. Get prepped

While the rice is cooking, trim and halve the **broccolini** lengthways. Thinly slice the **carrot** (unpeeled) into half-moons. Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press). Thinly slice the **long green chilli** (see ingredients list), if using. Finely grate the **ginger**. Slice the **lemon** into wedges.



3. Cook the veggies

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. When the oil is hot, add the **broccolini**, **carrot** and a **splash** of **water** and cook until tender, **3-4 minutes**. Transfer to a plate.



4. Cook the pork mince

Return the frying pan to a high heat with a **drizzle** of **olive oil**. Add the **onion** and **pork mince** and cook, breaking up with a spoon, until browned, **3-4 minutes**. Add the **garlic**, **ginger** and **chilli** (if using) and cook until fragrant, **1 minute**.



5. Bring it all together

Return the **broccolini** and **carrot** to the frying pan. Add the **kecap manis**, **oyster sauce**, **soy sauce**, **water (for the sauce)** and a **generous squeeze** of **lemon juice**. Cook, stirring, until well combined, **1 minute**.

TIP: If the mixture is a little dry, add a splash more water.



6. Serve up

Divide the jasmine rice between bowls. Top with the Thai-style pork stir-fry. Garnish with the **crispy shallots**. Serve with any remaining lemon wedges.

Enjoy!