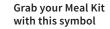


Asian Pork & Veggie Fried Rice with Sesame Crusted Egg

TAKEAWAY FAVES









Green Veg





Oyster Sauce





Garlic Paste





Seasoning

Mixed Sesame Seeds





Prep in: 20-30 mins Ready in: 25-35 mins

This takeaway fave is truly the talk of the town as you'll get all of the much-loved veggie fried rice flavours in a meal that is whipped up in the comfort of your home. Topped off with a perfect fried egg, you'll be experiencing sweet, savoury and salty flavours all in one go!

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
basmati rice	1 medium packet	1 large packet
green veg mix	1 medium bag	1 large bag
oyster sauce	1 medium packet	1 large packet
soy sauce mix	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
pork mince	1 small packet	2 small packets OR 1 large packet
garlic paste	1 packet	2 packets
Asian BBQ seasoning	1 medium sachet	2 medium sachets
mixed sesame seeds	1 medium packet	1 large packet
eggs*	2	4
beef mince**	1 small packet	2 small packets OR 1 large packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3042kJ (727Cal)	648kJ (155Cal)
Protein (g)	44.5g	9.5g
Fat, total (g)	24.3g	5.2g
- saturated (g)	7.2g	1.5g
Carbohydrate (g)	79.2g	16.9g
- sugars (g)	12.9g	2.7g
Sodium (mg)	2633mg	561mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3068kJ (733Cal)	654kJ (156Cal)
Protein (g)	47.9g	10.2g
Fat, total (g)	23.4g	5g
- saturated (g)	7.6g	1.6g
Carbohydrate (g)	79.2g	16.9g
- sugars (g)	12.9g	2.7g
Sodium (mg)	2635mg	562mg

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.



Scan here if you have any questions or concerns





Cook the rice & veggies

- Boil the kettle. Half-fill a medium saucepan with the boiling water.
- Add basmati rice and a pinch of salt and cook, uncovered, over high heat until tender, 12 minutes. Drain.
- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook green veg mix, tossing, until tender, 6-7 minutes. Transfer to a bowl.



Fry the eggs

- Wipe out frying pan and return to medium-high heat with a drizzle of olive oil.
- When oil is hot, sprinkle over mixed sesame seeds then crack the eggs into the pan. Cook until egg whites are firm and yolks are cooked to liking,
 4-5 minutes.



Make the fried rice

- Meanwhile, in a small bowl, combine oyster sauce, soy sauce mix and the brown sugar.
- Return frying pan to high heat with a drizzle of olive oil.
- Cook pork mince, breaking up with a spoon, until just browned,
 3-4 minutes.
- Reduce heat to medium then add garlic paste and Asian BBQ seasoning and cook until fragrant, 1 minute.
- Add cooked rice, veggies and oyster sauce mixture, tossing until well combined, 1 minute.
- Divide between serving bowls and cover to keep warm.

Custom Recipe: If you've swapped to beef mince, cook beef mince in the same way as pork mince. Drain oil from pan before adding the flavourings.



Serve up

- Divide Asian pork and veggie fried rice between bowls.
- Top with a sesame fried egg to serve. Enjoy!

Custom Recipe: Divide Asian beef and veggie fried rice between bowls.

