



Asian Pork & Green Veg Fried Rice

with Sesame Crusted Egg

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Jasmine Rice



Green Veg Mix



Oyster Sauce



Soy Sauce Mix



Pork Mince



Garlic Paste



Asian BBQ Seasoning



Mixed Sesame Seeds



Beef Mince

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!

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

Pantry items

Olive Oil, 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
water*	1¼ cups	2½ cups
jasmine 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)	3069kJ (734Cal)	654kJ (156Cal)
Protein (g)	48g	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)	2633mg	561mg

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



Cook the rice & veggies

- To a medium saucepan, add the **water** and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove pan from heat and keep covered until rice is tender and the water has absorbed, **12 minutes**.
- 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.

TIP: The rice will finish cooking in its own steam, so don't peek!

3



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 your liking, **4-5 minutes**.

2



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.

4



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.

Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: hellofresh.com.au/rate