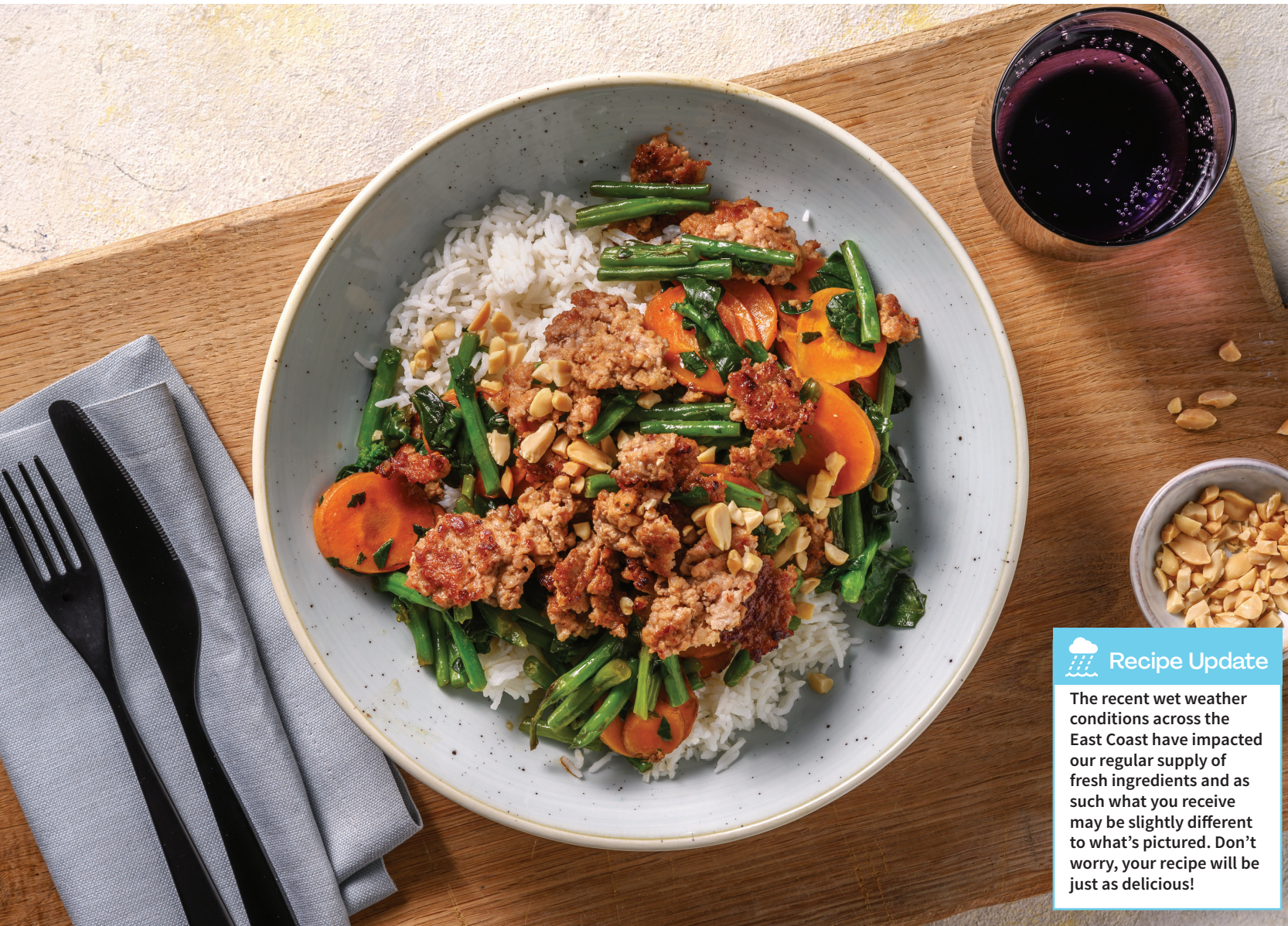


Easy Char Siu Pork Stir-Fry

with Rice & Peanuts

Grab your Meal Kit with this symbol



Basmati Rice



Carrot



Zucchini



Green Beans



Oyster Sauce



Char Siu Paste



Sesame Oil Blend



Pork Mince



Garlic Paste



Crushed Peanuts



Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and 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: **15-25 mins**
Ready in: **20-30 mins**

Bring the Chinese restaurant vibes to your dinner table with this speedy stir-fry, which infuses pork mince with the perfect balance of sweet, salty and savoury flavours.

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
basmati rice	1 medium packet	1 large packet
carrot	1	2
zucchini	1	2
green beans	1 small bag	1 medium bag
soy sauce*	1 tsp	2 tsp
oyster sauce	1 packet (50g)	1 packet (100g)
char siu paste	1 medium packet	1 large packet
sesame oil blend	½ packet (7.5g)	1 packet (15g)
pork mince	1 small packet	1 medium packet
garlic paste	1 packet	2 packets
crushed peanuts	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3466kJ (828Cal)	657kJ (157Cal)
Protein (g)	36.5g	6.9g
Fat, total (g)	31.7g	6g
- saturated (g)	7.5g	1.4g
Carbohydrate (g)	95.1g	18g
- sugars (g)	28.4g	18g
Sodium (mg)	2047mg	388mg

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.

1



Cook the rice

- Boil the kettle.
- Half-fill a medium saucepan with the boiling water. Add **basmati rice** and a pinch of **salt** and cook, uncovered, over a high heat until tender, **12 minutes**.
- Drain and return to pan.

3



Cook the pork

- In a small bowl, combine **oyster sauce**, **char siu paste**, **sesame oil blend** (see ingredients) and a good splash of **water**. Set aside.
- Return frying pan to a high heat with a drizzle of **olive oil**. When oil is hot, cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Reduce heat to medium. Add **garlic paste** and cook until fragrant, **1 minute**.
- Return **veggies** to pan, then add **sauce mixture**, tossing to coat. Simmer until slightly thickened, **1-2 minutes**.

2



Cook the veggies

- While rice is cooking, thinly slice **carrot** and **zucchini** into rounds. Trim and cut **green beans** into thirds.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Stir-fry the **carrot**, **zucchini** and **green beans** until tender, **5-6 minutes**. Add the **soy sauce** and stir to combine. Transfer to a bowl and cover to keep warm.

4



Serve up

- Divide rice between bowls. Top with char siu pork stir-fry.
- Sprinkle with **crushed peanuts** to serve.

Enjoy!

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