



# Hoisin Pork Rissoles

with Green Beans & Snow Peas

Grab your Meal Kit  
with this symbol



Garlic



Ginger



Spring Onion



Mint



Snow Peas



Green Beans



Long Red Chilli  
(Optional)



Vegetable Stock



Basmati Rice



Pork Mince



Fine Breadcrumbs



Hoisin Sauce



Sweet Chilli  
Sauce

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

Spicy (optional  
long red chilli)

With vibrant ginger and garlic, along with fresh mint, hoisin and spring onion, these pork rissoles are brimming with flavour. Top them off with a soy and sweet chilli glaze, add a bed of fluffy rice and this meal is a whole lotta fun!

## 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

	4 People
olive oil*	refer to method
garlic	2 cloves
ginger	1 knob
spring onion	1 bunch
mint	1 bunch
snow peas	1 bag (200g)
green beans	1 bag (200g)
long red chilli (optional)	1
water*	3 cups
vegetable stock	1 cube
basmati rice	2 packets
pork mince	1 packet
fine breadcrumbs	2 packets
hoisin sauce	1 sachet
soy sauce*	1 tbs
sweet chilli sauce	2 tubs (150g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3198kJ (764Cal)	753kJ (179Cal)
Protein (g)	37.1g	8.7g
Fat, total (g)	21.2g	5g
- saturated (g)	6.5g	1.5g
Carbohydrate (g)	100.9g	23.8g
- sugars (g)	28.8g	6.8g
Sodium (mg)	1519mg	358mg

### Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### 1. Get prepped

Finely grate the **garlic** (or use a garlic press). Finely grate the **ginger**. Thinly slice the **spring onion**. Pick and thinly slice the **mint** leaves (reserve a few leaves for garnish). Trim the **snow peas** and **green beans** and slice in half. Thinly slice the **long red chilli** (if using).



### 2. Cook the rice

In a medium saucepan, bring the **water** and **1** crumbled **vegetable stock** cube to the boil. Add the **basmati rice**, stir, cover with a lid and reduce the heat to low. Cook for **10 minutes**, then remove the pan from the heat and set aside, covered, until the rice is tender and the water is absorbed, **10 minutes**.

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



### 3. Make the rissoles

While the rice is cooking, combine the **pork mince**, **garlic**, **ginger**, **spring onion**, **mint**, **fine breadcrumbs** and **hoisin sauce** in a medium bowl. Using damp hands, shape heaped tablespoons of the mixture into rissoles and set aside on a plate. You should get 15-20 rissoles.



### 4. Cook the veggies

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **green beans** and a **dash of water** and cook until nearly tender, **3-4 minutes**. Add the **snow peas** and cook until just tender, **2-3 minutes**. Season with **salt** and **pepper** and transfer to a plate. Cover to keep warm.



### 5. Cook the rissoles

Return the frying pan to a medium-high heat with a **generous drizzle of olive oil**. Add the **pork rissoles** and cook until browned, **2 minutes** each side. Reduce the heat to medium and cook, turning occasionally, until cooked through, **4-5 minutes**. Reduce the heat to low and add the **sweet chilli sauce** and **soy sauce**. Heat until slightly thickened, **1 minute**. Turn the **rissoles** to coat in the glaze, then remove from the pan. Add **1 tbs** of **water** to the pan, then stir to combine to make the glaze saucy and pourable.



### 6. Serve up

Divide the basmati rice between plates. Top with the green beans, snow peas and Asian pork rissoles. Spoon over the leftover glaze from the pan. Garnish with the reserved mint leaves and the chilli (if using).

### Enjoy!