



# Ginger Pork Stir-Fry

with Green Beans & Jasmine Rice

Grab your Meal Kit with this symbol



Jasmine Rice



Green Beans



Carrot



Brown Onion



Garlic



Ginger



Long Red Chilli (Optional)



Lemon



Pork Mince



Kecap Manis



Oyster Sauce



Roasted Peanuts

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

Spicy (optional long red 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 roasted peanuts, it's ten times better than takeaway!

## 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 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
green beans	1 bag (200g)	1 bag (400g)
carrot	1	2
brown onion	1	2
garlic	3 cloves	6 cloves
ginger	1 knob	2 knobs
long red chilli (optional)	1	2
lemon	½	1
pork mince	1 medium packet	1 large packet
kecap manis	1 sachet	2 sachets
oyster sauce	1 sachet (50g)	1 sachet (100g)
soy sauce*	1 tbs	2 tbs
water* (for the sauce)	¼ cup	½ cup
roasted peanuts	1 packet	2 packets

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3720kJ (889Cal)	609kJ (145Cal)
Protein (g)	40.8g	6.7g
Fat, total (g)	29.6g	4.8g
- saturated (g)	9.6g	1.6g
Carbohydrate (g)	108.6g	17.8g
- sugars (g)	39.6g	6.5g
Sodium (mg)	2318mg	380mg

## 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.



## Cook the rice

In a medium saucepan, bring the **water (for the rice)** 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!*



## Get prepped

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



## 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 **green beans** and **carrot** and cook until tender, **3-4 minutes**. Transfer to a plate.



## Cook the pork

Return the 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 **long red chilli**. Cook until fragrant, **1 minute**.



## Bring it all together

Return the **green beans** and **carrot** to the 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.*



## Serve up

Divide the jasmine rice between bowls. Top with the ginger pork stir-fry. Garnish with the **roasted peanuts**. Serve with any remaining lemon wedges.

## Enjoy!