



# Easy Sweet Chilli-Ginger Pork & Slaw Bowl

with Crispy Shallots & Spring Onion

Grab your Meal Kit with this symbol



Sweetcorn



Carrot



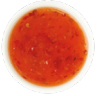
Spring Onion



Pork Loin Steaks



Ginger Paste



Sweet Chilli Sauce



Shredded Cabbage Mix



Mayonnaise



Crispy Shallots



Beef Strips

Prep in: **15-25 mins**  
Ready in: **15-25 mins**

Carb Smart

Sweet chilli and ginger is a pairing that we didn't see coming but are happy to have in our hearts (and mouth)! It's the contrast that we've fallen in love with and how it goes perfectly with pork as a glaze.

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

### Pantry items

Olive Oil, Soy Sauce, Vinegar (White Wine or Rice Wine)

## 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

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweetcorn	1 tin	1 tin
carrot	1	2
spring onion	1 stem	2 stems
pork loin steaks	1 packet	1 packet
ginger paste	1 medium packet	1 large packet
sweet chilli sauce	1 medium packet	1 large packet
<b>soy sauce*</b>	1 tbs	2 tbs
shredded cabbage mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
crispy shallots	1 medium packet	1 large packet
beef strips**	1 packet	1 packet (or 2 packets)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1820kJ (435Cal)	413kJ (99Cal)
Protein (g)	40.4g	9.2g
Fat, total (g)	16.6g	3.8g
- saturated (g)	4.3g	1g
Carbohydrate (g)	29.7g	6.7g
- sugars (g)	17.1g	3.9g
Sodium (mg)	1137mg	258mg
Dietary Fibre (g)	7.5g	1.7g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1919kJ (459Cal)	462kJ (110Cal)
Protein (g)	33.7g	8.1g
Fat, total (g)	22.3g	5.4g
- saturated (g)	6.8g	1.6g
Carbohydrate (g)	29.7g	7.1g
- sugars (g)	17.1g	4.1g
Sodium (mg)	1113mg	268mg
Dietary fibre	7.5g	1.8g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/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



2023 | CW30



## Get prepped

- Drain the **sweetcorn**. Grate the **carrot**. Thinly slice **spring onion**. Slice **pork loin steaks** into 1cm-thick strips.

**Custom Recipe:** If you've swapped your pork for beef strips, discard any liquid from beef strips packaging.



## Make the slaw

- In a large bowl, combine **shredded cabbage mix**, **carrot**, **sweetcorn**, **mayonnaise** and a drizzle of **vinegar** and **olive oil**. Season to taste.

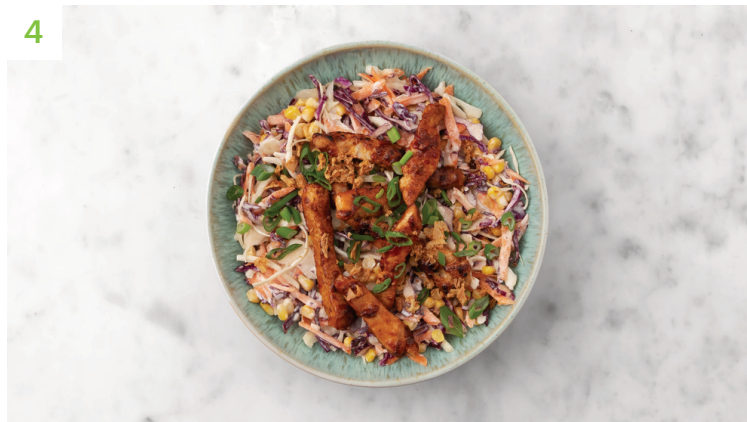


## Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **ginger paste** and **pork strips** in batches until golden, **2-3 minutes**.
- Return all **pork** to the pan, then add **sweet chilli sauce** and the **soy sauce** and cook until reduced, **1 minute**.

**TIP:** Cooking the pork in batches over a high heat helps it stay tender.

**Custom Recipe:** Heat the pan as above. When oil is hot, cook ginger paste and beef strips in batches, tossing, until browned and cooked through, 1-2 minutes. Return all beef to the pan, then continue with step.



## Serve up

- Divide slaw between bowls.
- Top with sweet chilli-ginger pork, spooning over any remaining sauce from the pan.
- Sprinkle with **crispy shallots** and spring onion to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)