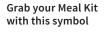


# Ssamjang Pork & Mushroom Lettuce Cups with Sweetcorn Fried Rice

TAKEAWAY FAVES









Stock Powder



Asian Greens









Cos Lettuce





Sweetcorn





**Oyster Sauce** 







Pork Mince



Prep in: 25-35 mins Ready in: 30-40 mins

Tantalising Asian flavours of garlic, ssamjang paste and oyster sauce overflow in these crisp cos lettuce cups! Juicy pork mince is browned with a medley of spices before layering crunchy veggies and mushrooms, bringing you a bite that packs both unbeatable taste and crunch.

#### **Pantry items**

Olive Oil, Sesame Oil, Brown Sugar, Vinegar (White Wine or Rice Wine), Egg

### 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 · Large frying pan

# Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
jasmine rice	1 packet	1 packet	
chicken-style stock powder	1 medium sachet	1 large sachet	
Asian greens	1 bunch	2 bunches	
button mushrooms	1 packet	1 packet	
garlic	3 cloves	6 cloves	
cos lettuce	1 head	2 heads	
sweetcorn	1 tin	1 tin	
ssamjang paste	1 packet (30g)	1 packet (60g)	
oyster sauce	1 medium packet	1 large packet	
sesame oil*	1 tsp	2 tsp	
brown sugar*	1 tsp	2 tsp	
sweet soy seasoning	½ medium sachet	1 medium sachet	
vinegar* (white wine or rice wine)	½ tsp	1 tsp	
pork mince	1 packet	1 packet	
egg*	1	2	
soy sauce mix	1 packet (40g)	1 packet (80g)	
* D			

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3200kJ (765Cal)	475kJ (114Cal)
Protein (g)	42.6g	6.3g
Fat, total (g)	22.8g	3.4g
- saturated (g)	6.5g	1g
Carbohydrate (g)	91.4g	13.6g
- sugars (g)	21.6g	3.2g
Sodium (mg)	3372mg	500mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### Cook the rice

- · Boil the kettle.
- Half-fill a medium saucepan with boiling water.
- Add jasmine rice, chicken-style stock powder and a pinch of salt and cook, uncovered, over high heat until tender, 12-14 minutes.
- Drain, rinse with warm water and set aside.



# Get prepped

- Meanwhile, roughly chop **Asian greens**. Thinly slice **button mushrooms**. Finely chop **garlic**.
- Trim the end of cos lettuce, then separate the leaves. Drain the sweetcorn.
- In a small bowl, combine ssamjang paste, oyster sauce, the sesame oil, brown sugar, sweet soy seasoning (see ingredients), the vinegar and a splash of water.



# Cook the pork & veggies

- Heat a large frying pan over high heat with a drizzle of olive oil. Cook pork mince and mushrooms, breaking up with a spoon, until just browned, 4-5 minutes.
- Add Asian greens and half the garlic, cooking until fragrant and slightly wilted, 1-2 minutes.
- Remove from heat, then add ssamjang sauce mixture and stir to combine. Transfer to a bowl and cover to keep warm.



#### Char the corn

Wipe out the frying pan, then return to high heat.
 Cook sweetcorn until lightly browned,
 4-5 minutes.

**TIP:** Cover the pan with a lid if the corn kernels are "popping" out.



### Finish the fried rice

- Push corn to one side of the pan, then add a
  drizzle of olive oil to empty side. Crack the egg
  into the pan and scramble until cooked through,
  1 minute.
- Add remaining garlic and cook until fragrant,
   1 minute. Add soy sauce mix and cook until slightly reduced, 30 seconds.
- Add cooked rice and stir until warmed through,
   1-2 minutes.



# Serve up

- Spoon some ssamjang pork and mushroom mixture into each lettuce cup and divide between plates.
- Serve with sweetcorn fried rice. Enjoy!



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