

# Easy Sweet Chilli-Ginger Pork & Slaw Bowl

with Crispy Shallots & Coriander

Grab your Meal Kit with this symbol



Sweetcorn



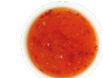
Carrot



Pork Loin Steaks



Ginger Paste



Sweet Chilli Sauce



Super Slaw



Mayonnaise



Crispy Shallots



Coriander




Beef Strips

### Recipe Update

Unfortunately, this week's spring onion was in short supply, so we've replaced it with coriander. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

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 strips 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                       |
| 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                   |
| super slaw                                   | 1 medium bag    | 1 large bag             |
| mayonnaise                                   | 1 medium packet | 1 large packet          |
| <b>vinegar*</b><br>(white wine or rice wine) | drizzle         | drizzle                 |
| crispy shallots                              | 1 medium packet | 1 large packet          |
| coriander                                    | 1 bag           | 1 bag                   |
| beef strips**                                | 1 packet        | 1 packet (or 2 packets) |

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

| Avg Qty           | Per Serving     | Per 100g       |
|-------------------|-----------------|----------------|
| Energy (kJ)       | 1822kJ (435Cal) | 418kJ (100Cal) |
| Protein (g)       | 40.4g           | 9.3g           |
| Fat, total (g)    | 16.6g           | 3.8g           |
| - saturated (g)   | 4.3g            | 1g             |
| Carbohydrate (g)  | 29.3g           | 6.7g           |
| - sugars (g)      | 17g             | 3.9g           |
| Sodium (mg)       | 1136mg          | 261mg          |
| Dietary Fibre (g) | 7.5g            | 1.7g           |

### Custom Recipe

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 1921kJ (459Cal) | 468kJ (112Cal) |
| Protein (g)      | 33.6g           | 8.2g           |
| Fat, total (g)   | 22.4g           | 5.5g           |
| - saturated (g)  | 6.8g            | 1.7g           |
| Carbohydrate (g) | 29.3g           | 7.1g           |
| - sugars (g)     | 17g             | 4.1g           |
| Sodium (mg)      | 1113mg          | 271mg          |
| 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 | CW35



## Get prepped

- Drain the **sweetcorn**. Grate the **carrot**.
- 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

- Meanwhile, combine **super slaw**, **carrot**, **sweetcorn**, **mayonnaise** and a drizzle of **vinegar** and **olive oil** in a large bowl. Season to taste.

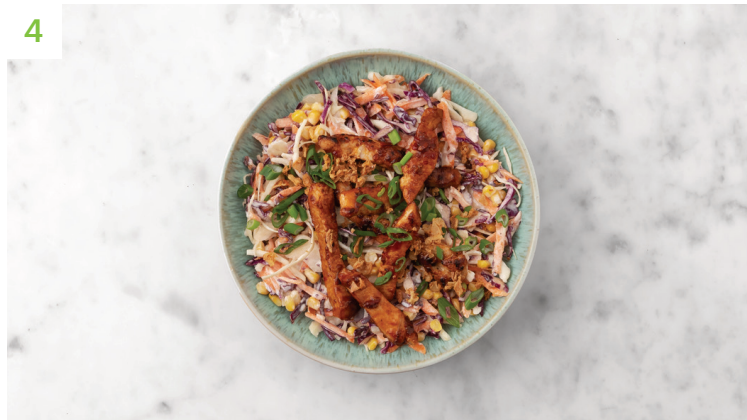


## Cook the pork

- 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 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**. Tear over **coriander** 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)