



# Vietnamese-Style Hoisin Pork & Corn Rice

with Garlic Veggies & Fried Egg

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Sweetcorn



Jasmine Rice



Carrot



Spring Onion



Pork Loin Steaks



Shredded Cabbage Mix



Ginger Paste



Hoisin Sauce



Soy Sauce Mix

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

If your first thought was that you've found treasure when you saw this rice popping with corn and sticky hoisin pork, then you're not alone. It's a wonder to behold and eat, with the gem of a fried egg on top, this really is a treasure we've uncovered.

### Pantry items

Olive Oil, Butter, Plain Flour, Eggs

## 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 with a lid · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
garlic	3 cloves	6 cloves
sweetcorn	1 tin	1 tin
<b>butter*</b>	20g	40g
<b>water*</b>	1¼ cups	2½ cups
jasmine rice	1 packet	1 packet
carrot	1	2
spring onion	1 stem	2 stems
pork loin steaks	1 packet	1 packet
<b>plain flour*</b>	½ tbs	1 tbs
shredded cabbage mix	1 bag (150g)	1 bag (300g)
ginger paste	1 medium packet	1 large packet
hoisin sauce	½ packet	1 packet
soy sauce mix	1 packet (40g)	1 packet (80g)
<b>eggs*</b>	2	4

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3191kJ (763Cal)	559kJ (134Cal)
Protein (g)	54.1g	9.5g
Fat, total (g)	19.3g	3.4g
- saturated (g)	8.2g	1.4g
Carbohydrate (g)	88.6g	15.5g
- sugars (g)	16g	2.8g
Sodium (mg)	1726mg	303mg

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.

1



## Make the corn rice

- Finely chop **garlic**. Drain the **sweetcorn**.
- In a medium saucepan, heat the **butter** and a dash of **olive oil** over medium-high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**.
- Add half the **garlic** and cook until fragrant, **1-2 minutes**. Add the **water** and a generous pinch of **salt** and bring to the boil. Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and water is absorbed, **10-15 minutes**.

4



## Cook the pork

- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **pork strips** in batches, tossing, until golden, **2-3 minutes**.
- Add **ginger paste**, **hoisin sauce** (see **ingredients**) and **soy sauce mix**, and cook until bubbling and slightly reduced, **1-2 minutes**. Transfer to a bowl. Cover to keep warm.

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

2



## Get prepped

- Meanwhile, thinly slice **carrot** into half-moons. Thinly slice **spring onion**.
- Slice **pork loin steaks** into 1cm strips. In a medium bowl, combine **pork**, the **plain flour** and a pinch of **salt** and **pepper**.

5



## Cook the eggs

- Wipe out the frying pan, then return to high heat with a drizzle of **olive oil**. When oil is hot, crack the **eggs** into the pan. Cook until egg whites are firm and yolks are cooked to your liking, **4-5 minutes**.

3



## Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **carrot** and **shredded cabbage mix** until tender, **4-5 minutes**.
- Add remaining **garlic** and cook until fragrant, **1 minute**. Season to taste. Transfer **veggies** to a bowl. Cover to keep warm.

6



## Serve up

- Divide corn rice and garlic veggies between bowls.
- Top with Vietnamese-style hoisin pork.
- Top with a fried egg and garnish with spring onion. Enjoy!

**Little cooks:** Add the finishing touch by sprinkling over the spring onion.

## We're here to help!

Scan here if you have any questions or concerns



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