



# Char Siu Pork Stir-Fry & Basmati Rice

with Asian Greens & Peanuts

NEW

Grab your Meal Kit with this symbol



Basmati Rice



Carrot



Baby Broccoli



Asian Greens



Oyster Sauce



Char Siu Paste



Pork Mince



Garlic Paste



Crushed Peanuts



Beef Strips

Prep in: 15-25 mins  
Ready in: 20-30 mins

Pork and rice with greens, we know just the sauce to transform this dish into a taste sensation - char siu, deeply rich and decadent and perfect for pork. A crushed peanut garnish is the perfect addition to add some crunch texture. Char siu pork never lets us down.

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

### Pantry items

Olive Oil, Soy Sauce, Sesame Oil

## 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
basmati rice	1 medium packet	1 large packet
carrot	1	2
baby broccoli	½ medium bunch	1 medium bunch
Asian greens	1 packet	2 packets
<b>soy sauce*</b>	drizzle	drizzle
oyster sauce	1 medium packet	1 large packet
char siu paste	1 packet (75g)	1 packet (150g)
<b>sesame oil*</b>	1 tbs	2 tbs
pork mince	1 medium packet	2 medium packets OR 1 large packet
garlic paste	1 large packet	2 large packets
crushed peanuts	1 sachet	2 sachets
beef strips**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3585kJ (857Cal)	682kJ (163Cal)
Protein (g)	37.6g	7.2g
Fat, total (g)	33.8g	6.4g
- saturated (g)	8.3g	1.6g
Carbohydrate (g)	96.2g	18.3g
- sugars (g)	26.3g	5g
Sodium (mg)	2545mg	484mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3477kJ (831Cal)	662kJ (158Cal)
Protein (g)	41.9g	8g
Fat, total (g)	28.9g	5.5g
- saturated (g)	6.6g	1.3g
Carbohydrate (g)	96.2g	18.3g
- sugars (g)	26.3g	5g
Sodium (mg)	2523mg	480mg

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

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## Cook the rice

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Add **basmati rice** and a pinch of **salt** and cook, uncovered, over high heat until tender, **12 minutes**.
- Drain and return to the saucepan.



## Cook the pork

- While the veggies are cooking, combine **oyster sauce**, **char siu paste**, the **sesame oil** and a good splash of **water** in a small bowl.
- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Reduce the heat to medium. Add **garlic paste** and cook until fragrant, **1 minute**.
- Return the **veggies** to the pan with the **char siu mixture**. Toss to combine and simmer until slightly thickened, **1-2 minutes**.

**Custom Recipe:** If you've swapped to beef strips, discard any liquid from packaging. Heat the pan as above. When oil is hot, cook beef strips in batches, tossing, until browned and cooked through, 1-2 minutes. Return all beef strips to pan before adding the garlic paste. Continue with step.



## Cook the veggies

- While the rice is cooking, thinly slice **carrot** into rounds. Roughly chop **baby broccoli** (see ingredients) and **Asian greens**.
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **carrot** and **baby broccoli** with a splash of **water**, tossing, until tender, **4-6 minutes**. Add **Asian greens** and a good drizzle of **soy sauce** and cook, tossing, until wilted, **1 minute**. Transfer to a bowl.



## Serve up

- Divide rapid basmati rice between bowls. Top with char siu pork and veggie stir-fry.
- Sprinkle over **crushed peanuts** 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)