

Chinese Soy Pork & Ginger Rice Congee

with Garlic Chilli Oil & Crispy Shallots

SKILL UP

NEW

Grab your meal kit with this number

39



Ginger Paste



Jasmine Rice



Chicken-Style Stock Powder



Sweetcorn



Asian Greens



Radish



Garlic



Chilli Flakes (Optional)



Soy Sauce Mix



Pork Mince



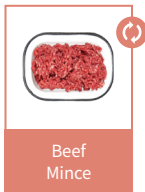
Sweet Soy Seasoning



Crispy Shallots



Pork Mince



Beef Mince

Prep in: 20-30 mins
Ready in: 45-55 mins

Calorie Smart

Time to unleash your inner chef! Tender, sweet soy pork rests atop a silky ginger rice congee, offering a comforting blend of savoury and aromatic flavours. Finished with a drizzle of garlic chilli oil and crispy shallots, this dish delivers a satisfying kick with every spoonful.

Pantry items

Olive Oil, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
ginger paste	1 medium packet	1 large packet
jasmine rice	1 medium packet	1 large packet
boiling water*	5 cups	10 cups
chicken-style stock powder	1 large sachet	2 large sachets
sweetcorn	1 medium tin	1 large tin
Asian greens	1 packet	2 packets
radish	2	4
garlic	2 cloves	4 cloves
salt*	¼ tsp	½ tsp
brown sugar*	¼ tsp	½ tsp
chilli flakes (optional)	pinch	pinch
soy sauce mix	½ medium packet	1 medium packet
pork mince	1 medium packet	2 medium packets OR 1 large packet
sweet soy seasoning	1 sachet	2 sachets
crispy shallots	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2105kJ (503cal)	247kJ (59cal)
Protein (g)	29.1g	3.4g
Fat, total (g)	21.8g	2.6g
- saturated (g)	7.2g	0.8g
Carbohydrate (g)	43.6g	5.1g
- sugars (g)	10.9g	1.3g
Sodium (mg)	2212mg	259.2mg
Dietary Fibre (g)	3.7g	0.4g

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://www.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

2024 | CW47



Start the congee

- Boil the kettle.
- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat.
- Add **ginger paste** and **jasmine rice**, stirring, until fragrant, **1-2 minutes**.
- Stir in the **boiling water** (5 cups for 2 people / 10 cups for 4 people) and **chicken-style stock powder**. Cover with a lid and simmer over medium heat, stirring occasionally, until rice is tender, **20 minutes**.



Make the garlic chilli oil

- While congee is thickening, in a small heatproof bowl, combine **garlic**, the **brown sugar** and a pinch of **chilli flakes** (if using).
- In a large frying pan, heat **olive oil** (1 tbs for 2 people / 2 tbs for 4 people) over high heat, until just smoking, **30 seconds-1 minute**, then carefully pour the **oil** over the **garlic mixture**.
- Stir in **soy sauce mix** (see ingredients) until combined. Set aside.

TIP: The hot oil will bubble up and 'cook' the garlic.



Get prepped

- Meanwhile, drain **sweetcorn**.
- Roughly chop **Asian greens**.
- Thinly slice **radish** into sticks.
- Finely chop **garlic**.



Cook the pork

- When congee has **5 minutes** remaining, return 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**.
- Add **sweet soy seasoning**, **Asian greens** and a splash of **water**, then cook until fragrant and wilted, **1-2 minutes**.



Finish the congee

- Once rice is tender, remove lid, then stir in **sweetcorn** and the **salt**.
- Reduce heat to medium-low and simmer, uncovered, until congee has thickened, **15-20 minutes**. Season to taste.

TIP: Add an extra dash of water to your congee if you prefer a thinner consistency.



Serve up

- Divide ginger rice congee between bowls.
- Top with Chinese soy pork and radish.
- Drizzle garlic **chilli** oil over congee.
- Sprinkle over **crispy shallots** to serve. Enjoy!

CUSTOM OPTIONS



DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.



SWAP TO BEEF MINCE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

