

Quick Chilli Jam Pork & Veggie Stir-Fry

with Nutty Garlic Rice

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Crushed Peanuts



Chilli Jam



Oyster Sauce



Ginger Paste



Asian Stir Fry Mix



Pork Mince

Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **15-25 mins**
Ready in: **25-35 mins**

A zap of ginger, a splash of oyster sauce and for the final ingredient in our flavour potion, a good dollop of chilli jam. Dip the pork into it and watch as a delicious dinner comes to life before your eyes. This pork and veggie stir-fry will be irresistible to anyone who takes a bite. Simply magical!

Pantry items

Olive Oil, Butter, Soy Sauce, Rice Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	4 cloves	8 cloves
butter*	20g	40g
water*	1¼ cups	2½ cups
jasmine rice	1 packet	1 packet
crushed peanuts	1 packet	2 packets
Asian stir fry mix	1 bag (300g)	1 bag (600g)
chilli jam	1 packet (50g)	2 packets (100g)
oyster sauce	1 medium packet	1 large packet
soy sauce*	½ tbs	1 tbs
rice wine vinegar*	1 tbs	2 tbs
pork mince	1 packet	1 packet
ginger paste	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3242kJ (775Cal)	735kJ (176Cal)
Protein (g)	36.8g	8.3g
Fat, total (g)	30.7g	7g
- saturated (g)	12.6g	2.9g
Carbohydrate (g)	85.8g	19.5g
- sugars (g)	20g	4.5g
Sodium (mg)	1479mg	335mg

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.

1



Make the garlic rice

- Finely chop **garlic**.
- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat.
- Cook 1/2 the **garlic** 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**.
- When rice is done, stir through **crushed peanuts**.

TIP: The rice will finish cooking in its own steam so don't peek!

3



Cook the pork

- Return frying pan to high heat with a drizzle of **olive oil**. Cook **pork mince**, breaking up with a spoon, until just browned, **2-3 minutes**.
- Add **ginger paste** and remaining **garlic** and cook until fragrant, **1 minute**.
- Add **chilli jam mixture** and return **veggies** to the pan, tossing to combine, **1 minute**. Season to taste.

TIP: Cover the pan with a lid if the ginger paste starts to spatter!

2



Cook the veggies

- While the rice is cooking, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **Asian stir-fry mix** until tender, **4-5 minutes**. Transfer to a medium bowl.
- Meanwhile, combine **chilli jam**, **oyster sauce**, the **soy sauce**, **rice wine vinegar** and a splash of **water** in a small bowl.

4



Serve up

- Divide nutty garlic rice, chilli jam pork and veggie stir-fry between bowls. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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