



Hoisin Pork Stir-Fry & Garlic Rice

with Pickled Cucumber, Soy Mayonnaise & Peanuts

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Cucumber



Carrot



Baby Broccoli



Mild Laksa Seasoning



Mayonnaise



Hoisin Sauce



Crushed Peanuts



Pork Loin Steaks

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: 20-30 mins
Ready in: 30-40 mins

Everyone loves a stir-fry so we've packed this one full of a bounty of flavours and hidden treasures. Dive in deep to find the aromatic garlic rice and pickled cucumber. Ride the waves of taste when you bite into the spiced veggies and finally the crowning jewel, the succulent pork coated in a hoisin sauce.

Pantry items

Olive Oil, Butter, Rice Wine Vinegar, Soy Sauce

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	2 cloves	4 cloves
butter*	20g	40g
jasmine rice	1 packet	1 packet
water*	1¼ cups	2½ cups
cucumber	1 (medium)	1 (large)
rice wine vinegar*	¼ cup	½ cup
carrot	1	2
baby broccoli	1 bag	1 bag
pork loin steaks	1 packet	1 packet
mild laksa seasoning	1 sachet	1 sachet
mayonnaise	1 medium packet	1 large packet
soy sauce*	½ tsp	1 tsp
hoisin sauce	1 packet (75g)	2 packets (150g)
crushed peanuts	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3826kJ (914Cal)	634kJ (151Cal)
Protein (g)	51.9g	8.6g
Fat, total (g)	36.6g	6.1g
- saturated (g)	10.2g	1.7g
Carbohydrate (g)	92.5g	15.3g
- sugars (g)	19.7g	3.3g
Sodium (mg)	1223mg	203mg

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.



Cook the garlic rice

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

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



Cook the pork

1. In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **pork strips**, tossing occasionally, until browned and just cooked through, **3-4 minutes**. Transfer to a plate.

TIP: If your pan is getting crowded, cook in batches for the best results!



Pickle the cucumber

1. Meanwhile, thinly slice **cucumber** into rounds.
2. In a small bowl, combine the **rice wine vinegar** and a good pinch of **sugar** and **salt**. Add **cucumber** to pickling liquid with enough **water** to just cover cucumber. Set aside.

TIP: Slicing the cucumber very thinly helps it pickle faster!



Bring it together

1. Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **carrot** and **baby broccoli** until softened, **3-4 minutes**.
2. Return the **pork strips** (plus any resting juices) to the pan.
3. Add **hoisin sauce** and a tablespoon of **pickling liquid** and cook until sticky, **1-2 minutes**. Season with **pepper**.



Get prepped

1. **SPICY!** The spice blend is mild, but use less if you're sensitive to heat.
2. Grate the **carrot**. Trim and halve **baby broccoli** lengthways. Slice **pork loin steaks** into 1cm strips.
3. In a medium bowl, combine **mild laksa seasoning**, a pinch of **salt** and **pepper** and a drizzle of **olive oil**. Add **pork strips** and toss to coat.
4. In a small bowl, combine **mayonnaise** and the **soy sauce**. Set aside.



Serve up

1. Drain pickled cucumber.
2. Divide garlic rice between bowls. Top with hoisin pork stir-fry, pickled cucumber and soy mayo.
3. Sprinkle with **crushed peanuts** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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