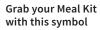


# Easy Miso-Honey Pork & Garlic Rice with Celery Slaw & Crispy Shallots

NEW







Garlic



Miso Paste

Celery



Mayonnaise

Sweet Soy Seasoning



**Crispy Shallots** 

Pork Loin Steaks



Slaw Mix



Pantry items

Olive Oil, Butter, Honey, Soy Sauce, Plain Flour, Rice Wine Vinegar

Prep in: 15-25 mins Ready in: 30-40 mins

Brace your tastebuds because they're about to be served a huge helping of brilliance in a bowl. Creamy slaw mix against the earthy miso-honey pork with garlic rice is a spoonful of flavour that will make your mouth water. Sprinkle over some crispy shallots and brace yourself to be blown away, hang on tight!

# 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  $\cdot$  Large frying pan

### Ingredients

-		
	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	20g	40g
basmati rice	1 packet	1 packet
water*	1½ cups	3 cups
celery	1 stalk	2 stalks
pork loin steaks	1 packet	1 packet
miso paste	1⁄2 packet (20g)	1 packet (40g)
honey*	1 tbs	2 tbs
soy sauce*	1/2 tbs	1 tbs
sweet soy seasoning	1 sachet	2 sachets
plain flour*	1/2 tbs	1 tbs
slaw mix	<b>1 bag</b> (150g)	<b>1 bag</b> (300g)
mayonnaise	1 medium packet	1 large packet
rice wine vinegar*	drizzle	drizzle
crispy shallots	1 packet	1 packet
*Pantry Items		

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3423kJ (818Cal)	803kJ (192Cal)
Protein (g)	44.2g	10.4g
Fat, total (g)	31.6g	7.4g
- saturated (g)	10g	2.3g
Carbohydrate (g)	91.7g	21.5g
- sugars (g)	18.9g	4.4g
Sodium (mg)	2082mg	489mg

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

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

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



# Cook the pork

- When the rice has **5 minutes** remaining, heat a large frying pan over high heat with a drizzle of **olive oil**.
- When the oil is hot, cook **pork strips** in batches, tossing, until golden, **2-3 minutes**.
- Reduce heat to medium, add the **miso glaze** and cook until slightly thickened, **1 minute**.



# Get prepped

- Meanwhile, finely chop celery. Slice pork loin steaks into 1cm strips.
- In a small bowl, combine **miso paste** (see ingredients), the **honey** and **soy sauce**. Set aside.
- In a medium bowl, combine **pork**, **sweet soy seasoning**, the **plain flour** and a drizzle of **olive oil**.



### Serve up

- In a large bowl, combine **slaw mix**, celery, **mayonnaise** and a drizzle of **rice wine vinegar**. Season to taste and toss to coat.
- Divide garlic rice and celery slaw between bowls.
- Top with miso-honey pork and any remaining glaze from the pan.
- Garnish with crispy shallots. Enjoy!

#### Rate your recipe Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate