



Easy Miso-Honey Pork & Garlic Rice

with Celery Slaw & Crispy Shallots

NEW

Grab your Meal Kit with this symbol



Garlic



Basmati Rice



Celery



Miso Paste



Sweet Soy Seasoning



Mayonnaise



Crispy Shallots



Pork Loin Steaks



Slaw Mix

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!

Pantry items

Olive Oil, Butter, Honey, Soy Sauce, Plain Flour, 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	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	½ packet (20g)	1 packet (40g)
honey*	1 tbs	2 tbs
soy sauce*	½ tbs	1 tbs
sweet soy seasoning	1 sachet	2 sachets
plain flour*	½ tbs	1 tbs
slaw mix	1 bag (150g)	1 bag (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.

1



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!

3



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**.

2



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**.

4



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!

We're here to help!

Scan here if you have any questions or concerns



2023 | CW06

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate