



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | **1½ Cups**
Jasmine Rice



10 oz | **20 oz**
Ground Pork



2 TBSP | **4 TBSP**
Mayonnaise
Contains: Eggs



1 oz | **2 oz**
Sweet Thai
Chili Sauce



4 oz | **8 oz**
Shredded Carrots



4 TBSP | **8 TBSP**
Sweet Soy Glaze
Contains: Soy, Wheat



1.5 oz | **3 oz**
Sesame Dressing
Contains: Soy, Wheat



1 ½
Crispy Fried
Onions
Contains: Wheat



¼ oz | **½ oz**
Cilantro



1 | **1**
Lime

HELLO

CHILI MAYO

Thai chili sauce gives this creamy condiment a touch of sweetness and a spicy kick.

SESAME SOY PORK BOWLS

with Chili Mayo, Cilantro & Crispy Onions



PREP: 5 MIN

COOK: 20 MIN

CALORIES: 1070



HELLO FRESH

GO GREEN

Did you know that cilantro stems are edible? Not only that, they add tons of flavor to your dish. Less food waste, more flavor!

BUST OUT

- Small pot
- Zester
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (**1 tsp | 1 tsp**)
- Butter (**1 TBSP | 2 TBSP**)
Contains: Milk

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* Ground Pork is fully cooked when internal temperature reaches 160°.



1 COOK RICE

- In a small pot, combine **rice**, **1½ cups water (2½ cups for 4 servings)**, and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



3 COOK PORK

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **pork*** and a big pinch of **salt**. Cook, breaking up meat into pieces, until browned, 3-4 minutes.
- Stir in **carrots**, **sweet soy glaze**, and **sesame dressing**. Cook until carrots are softened, pork is cooked through, and sauce has thickened, 2-4 minutes more. Taste and season with **salt** and **pepper**. Turn off heat.



2 PREP & MIX MAYO

- While rice cooks, **wash and dry all produce**. Zest and quarter **lime**. Roughly chop **cilantro**.
- In a small bowl, combine **mayonnaise** with **chili sauce** to taste.



4 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **pork mixture** and any remaining **sauce** from pan. Drizzle with **chili mayo**. Sprinkle with **crispy fried onions** and **cilantro**. Serve with **lime wedges** on the side.