



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Kiwi



1 | 2

Roma Tomato



1 | 1

Yellow Onion



1 | 1

Lime



1 Clove | 2 Cloves

Garlic



1 | 2

Long Green Pepper



½ Cup | 1 Cup

Jasmine Rice



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz

8 TBSP | 16 TBSP
Teriyaki Sauce
Contains: Soy

TERIYAKI PORK LUAU BOWLS

with Kiwi Salsa & Garlic Lime Crema



HELLO

TERIYAKI PORK

This Hawaiian-inspired protein delivers sweet, tangy, and tropical flavors.

PREP: 15 MIN | COOK: 35 MIN | CALORIES: 850



KIWI TO MY HEART

A peeler may get the job done, but you can also peel a kiwi easily with a spoon! Slice off the ends of the kiwi, then slide a large spoon between the flesh and skin of the fruit. Run the spoon around the circumference, staying as close to the skin as you can, until it's completely peeled.

BUST OUT

- Peeler
- Zester
- Small pot
- Medium bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (**2 tsp | 2 tsp**)
- Sugar (**1 tsp | 1½ tsp**)
- Butter (**2 TBSP | 4 TBSP**)
Contains: Milk

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



1 PREP

- Wash and dry all produce.
- Peel and dice **kiwi**. Dice **tomato**. Halve, peel, and thinly slice **onion**; finely dice a few slices until you have 2 TBSP. Zest and quarter **lime**. Peel and mince **garlic**. Halve, core, and thinly slice **green pepper** crosswise into strips.



2 COOK RICE

- Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a small pot over medium-high heat. Add **rice** and stir to coat. Stir in **¾ cup water** (**1½ cups for 4**) and a big 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 MAKE SALSA & CREMA

- Meanwhile, in a medium bowl, combine **kiwi**, **tomato**, **diced onion**, and a squeeze of **lime juice**. Season with **salt** and **pepper**.
- In a small bowl, combine **sour cream**, half the **lime zest**, and a pinch of **garlic** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



4 COOK VEGGIES

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **green pepper** and **sliced onion**; season with **salt** and **pepper**. Cook, stirring, until tender and lightly browned, 6-7 minutes.
- Add remaining **garlic** and cook, stirring, until fragrant, 30 seconds. Transfer veggies to a plate.



5 COOK PORK

- Heat another drizzle of **oil** in pan used for veggies over medium-high heat. Add **pork***; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, without stirring, until browned on bottom, 3-4 minutes. Break up meat into pieces and continue cooking until pork is cooked through, 1-2 minutes more.
- Return cooked **veggies** to pan. Stir in **teriyaki sauce**, **1 tsp sugar** (**1½ tsp for 4 servings**), and **1 TBSP butter** (**2 TBSP for 4**). Cook until thickened, 1-2 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in remaining **lime zest** and season with **salt**.
- Divide rice between bowls and top with **pork mixture**, **kiwi salsa**, and **garlic lime crema**. Serve with remaining **lime wedges** on the side.