



# Super Quick Pork Stir-Fry

with Shiitake Mushrooms, Chinese Leaf and Fragrant Rice

N° 13

**RAPID** 15 Minutes



Pork Mince



Lemongrass



Basmati Rice



Shiitake Mushrooms



Lime



Coriander



Garlic Clove



Chopped Chinese Leaf



Easy Ginger



Ketjap Manis



Soy Sauce

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools, you will need:

Frying Pan, Saucepan, Sieve and Fine Grater (or Garlic Press).

### Ingredients

	2P	3P	4P
Pork Mince**	240g	360g	480g
Lemongrass**	1	1	1
Basmati Rice	150g	225g	300g
Shiitake Mushrooms**	1 punnet	2 punnets	2 punnets
Lime**	½	1	1
Coriander**	1 bunch	1 bunch	1 bunch
Garlic Clove**	1 clove	1 clove	2 cloves
Chopped Chinese Leaf**	1 bag	1½ bags	2 bags
Easy Ginger	½ sachet	1 sachet	1 sachet
Ketjap Manis <b>11)</b> <b>13)</b>	1 sachet	2 sachets	2 sachets
Soy Sauce <b>11)</b> <b>13)</b>	1 sachet	1 sachet	2 sachets

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredient	338g	100g
Energy (kJ/kcal)	2747 /657	813 /195
Fat (g)	27	8
Sat. Fat (g)	10	3
Carbohydrate (g)	72	21
Sugars (g)	10	3
Protein (g)	31	9
Salt (g)	1.62	0.48

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

**11)** Soya **13)** Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

### Contact

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## 1. Start Cooking

- Fill and boil your kettle.
- Heat a splash of **oil** in a large frying pan on high heat and add the **pork mince**.
- Cook until browned, 5 mins, breaking up with a spoon. **IMPORTANT:** The mince is cooked when no longer pink in the middle.
- Fill a saucepan with boiling **water** to cook the **rice** and place on high heat.



## 4. Add the Veggies

- Add the **mushrooms** and **Chinese leaf** to the **pork**.
- Stir-fry until the **Chinese leaf** has softened, 3-4 mins.
- Add the **garlic** and **ginger purée**, cook for 1 minute.



## 2. Cook the Rice

- Bash the **lemongrass** with the bottom of a saucepan and add to the **water** with ¼ tsp of **salt**.
- Stir in the **rice**, and boil until tender, 12 mins.
- When cooked, drain in a sieve.



## 5. Stir in the Sauce

- Stir the **Ketjap Manis** and **soy sauce** into the **pork** and bring to the boil.
- Remove from the heat and squeeze in some **lime juice** to taste.
- Stir through **half** the **coriander**.
- Remove the **lemongrass** from the drained **rice**, pop it back in the pan, then mix through the **lime zest**.



## 3. Prep Time

- Meanwhile, slice the **shiitake mushrooms**.
- Zest then chop the **lime** into **wedges**.
- Roughly chop the **coriander** (stalks and all).
- Peel and grate the **garlic** (or use a garlic press).



## 6. Serve

- Share the **rice** between your plates.
- Serve the **pork** alongside.
- Finish with a sprinkle of the remaining **coriander** and a wedge of **lime** for squeezing over.

Enjoy!

There may be changes to ingredients in recipes:

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.