

Happy Holidays from ePublishingPartners, Inc.
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Moo Shu Pork Bowls



Ingredients

2 scallions	1 cup jasmine rice
1 lime	1 1/2 cups water
20 oz ground pork	salt and pepper
8 oz shredded red cabbage	2 TBSP butter
8 TBSP sweet soy glaze	1 tsp cooking oil
4 TBSP hoisin sauce	1 tsp sugar
2 oz sweet Thai chili sauce	

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Directions

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1. In a small pot, combine rice, water, and a pinch of salt. Bring to a boil, then reduce heat to low. Cook until rice is tender, 15–18 minutes. Keep covered and off heat until ready to serve.
2. Thinly slice scallions, separating whites from greens. Quarter lime.
3. Heat a drizzle of oil in a large pan over medium-high heat. Add pork and cook, breaking up meat into pieces until browned and cooked through (4–6 minutes).
4. Stir scallion whites and cabbage into pan with pork. Cook, stirring occasionally until just tender (2–3 minutes).
5. Stir in hoisin, chili sauce, sweet soy glaze, and sugar until thoroughly combined. Turn off heat. Season with juice from lime, salt, and pepper.
6. Fluff rice with a fork and stir in butter until melted. Season with salt and pepper. Divide rice between bowls. Top with moo shu pork. Sprinkle with scallion greens.

Total Time: 20 minutes

Serves: 4

Recipe adapted from HelloFresh