

Hoisin Honey Pork with Jasmine Rice
RECIPE

Hoisin Honey Pork with Jasmine Rice



<?xml version="1.0"?>

TIME

20 min

INGREDIENTS

13 items

MAKES

5 servings

Stir up something delicious for dinner tonight! Try our hoisin honey pork with sliced veggies and jasmine rice. The perfect treat, ready to eat in no time.

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<?xml version="1.0"?>

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INGREDIENTS

- 2 Pouches (each 240 g) BEN'S ORIGINAL™ BISTRO EXPRESS™ Jasmine Rice
- 1 lb (500 g) Lean ground pork
- 1/4 cup (60 mL) Hoisin sauce
- 2 Tbsp (30 mL) Honey
- 1 Tbsp (15 mL) Lime juice
- 2 Tbsp (30 mL) Canola oil
- 1/2 tsp (2 mL) Sesame oil
- 1/8 tsp (0.5 mL) Salt
- 1 cup (250 mL) Shredded carrots
- 1 cup (250 mL) Thinly sliced peppers
- 1/2 cup (125 mL) Shredded cucumber (scoop out the seeds first)
- Chopped cilantro
- Sliced green onion

INSTRUCTION

1. 1

In a non-stick skillet, brown pork over medium-high heat. Drain thoroughly. Add hoisin sauce and honey and stir until well combined and heated through. Reduce heat and keep warm.

2. 2

For Lime Sesame Dressing: In a bowl add lime juice, canola oil, sesame oil and salt. Whisk until well blended.

3. 3

Add carrots, peppers and cucumber to lime sesame dressing and toss to combine to make the lime sesame salad.

4. 4

Heat BEN'S ORIGINAL™ BISTRO EXPRESS™ Jasmine Rice according to package directions.

5. 5

For each serving: add 1/2 cup (125 mL) rice, 1/2 cup (125 mL) lime sesame salad and 1/2 cup (125 mL) honey hoisin pork and garnish with cilantro and green onion, if desired. Enjoy!

NUTRITION

DESCRIPTION AMOUNT PER SERVING

- Calories 469
- Carbohydrates (g) 55 g
- Dietary Fiber (g) 3 g
- Protein (g) 21 g
- Total Fat (g) 18 g
- Sodium (mg) 314 mg

CATEGORIES :

[Pork](#), [less than 20](#), [Ready to Heat Rice](#)

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Cooking time

40 min

Ingredients

17 items

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[Chili Con Carne](#)

Cooking time

40 min

Ingredients

13 items

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[Thai Pineapple Jasmine Rice Salad](#)

Cooking time

10 min

Ingredients

10 items

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