



HOME CHEF

Healthy Takeout Cashew Pork

With Jasmine Rice



In this classic Asian-American dish, you make your own sweet and savory pork marinade from hoisin, soy, and rice vinegar (with a touch of sugar). Our secret ingredient? Cornstarch—it makes the marinade stick and the sauce extra thick. We serve it alongside fluffy Jasmine rice and add cashews for nutty flavor and the perfect crunch.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

DIETARY



LOW CALORIE



DAIRY-FREE

NUTRITION

Calories: 608
Carbohydrates: 62g
Fat: 24g
Protein: 43g
Sodium: 804mg
per serving

DRINK PAIRING

Gewurtztraminer
Pinot Noir
Green Tea

INGREDIENTS

1 Cup Jasmine Rice
1 Red Bell Pepper
3 Green Onions
12 oz. Boneless Pork Chops
1 ½ oz. Hoisin Sauce
½ oz. Soy Sauce, Gluten-Free
½ oz. Rice Vinegar
1 tsp. Sugar
¼ oz. Cornstarch
5 oz. Shredded Carrot
1 ½ oz. Cashews

WHAT YOU NEED

Olive Oil
Salt

EQUIPMENT

2 Mixing Bowls
Medium Pot
Medium Pan

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Start the Rice

Bring a medium pot with **rice**, a pinch of **salt**, and 2 cups of **water** to a boil. Reduce heat to low, cover, and cook 15-20 minutes, or until rice is tender. Keep covered and set aside.



Prepare the Ingredients

Thoroughly rinse produce and pat dry. Stem, core, and slice **red bell pepper** into thin strips. Trim and halve **green onions**, separating white parts from green parts. Cut white parts into 1” pieces, and thinly slice green part on an angle. Rinse **pork chops**, pat dry, and cut into 1” cubes. In a small mixing bowl, whisk together **hoisin**, **soy sauce**, **rice vinegar**, **sugar**, half of the **cornstarch** and ½ cup of **cold water**.



Cook the Pork

Heat 1 tsp. of **olive oil** in a medium pan over high heat. Combine **diced pork** in a mixing bowl with a pinch of **salt** and sprinkle **half of the cornstarch** over, tossing to coat evenly. Add pork to hot pan. Allow pork to brown on first side for 2-3 minutes, then stir often and cook for 4 more minutes. Transfer to a plate and set aside.



Stir-Fry the Vegetables

In the same pan in which the pork was cooked, add 1 tsp. of **olive oil**. Add **white parts of green onion**, **carrots**, and **bell peppers**. Cook 3-4 minutes, stirring often, until vegetables just begin to soften, but not brown.



Finish the Stir-Fry

Return **pork** to pan with **vegetables** along with any **accumulated juices**. Add **hoisin mixture** and bring to a simmer. Stir mixture together and cook 1 more minute until sauce is thick and velvety and pork has reached a minimum internal temperature of 145 degrees. Stir in half of the **cashews**. Remove from heat and prepare to serve.



Plate the Dish

Place a mound of **jasmine rice** on a plate and top with the stir-fried **cashew pork**. Garnish with thinly sliced green parts of **green onion** and remaining **cashews**.