



# THAI CHILI COCONUT SMASHED PORK PATTIES

with Zesty Rice, Roasted Green Beans & Peanuts

## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb  
Ginger



1 | 1  
Lime



1 | 2  
Coconut Milk  
Contains: Tree Nuts



½ Cup | 1 Cup  
Jasmine Rice



10 oz | 20 oz  
Ground Pork



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



6 oz | 12 oz  
Green Beans



1 oz | 2 oz  
Sweet Thai Chili  
Sauce



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



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\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 950



10 oz | 20 oz  
Ground Turkey  
Calories: 810



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



HELLO

### COCONUT MILK

Subtly sweet, nutty flavor + richness makes for ultra creamy sauces.

### SMASH COURSE

This recipe's got built-in stress relief in the form of smashing meatballs into patties. Psst, the extra surface area means they get extra crisp and browned.

### BUST OUT

- Zester
  - Baking sheet
  - Small pot
  - Large pan
  - Large bowl
  - Kosher salt
  - Black pepper
  - Sugar (½ tsp | 1 tsp)
  - Cooking oil (2 tsp | 2 tsp)
  - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

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### 1 PREP

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger**. Zest and quarter **lime**. Trim **green beans** if necessary.



### 2 COOK COCONUT RICE

- In a small pot, combine ½ cup water, ¼ cup coconut milk (**thoroughly shake in container before opening**), 1 TBSP butter, ½ tsp sugar, and a **big pinch of salt**. (For 4 servings, use ½ cup coconut milk, 1 cup water, 2 TBSP butter, and 1 tsp sugar.)
- Bring to a boil, then stir in **rice** and reduce to a simmer. Cover and cook until tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 3 FORM MEATBALLS

- While rice cooks, in a large bowl, combine **pork\***, **panko**, **ginger**, **salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**.
- Form into 10-12 (20-24 for 4 servings) 1½-inch meatballs.

🍷 Swap in **beef\*** or **turkey\*** for pork.  
🍷



### 4 ROAST PATTIES & GREEN BEANS

- Place **meatballs** on one side of a **lightly oiled** baking sheet. Using a **lightly oiled** spatula, smash meatballs to make ¾-inch-thick patties. Toss **green beans** on empty side with a **drizzle of oil**, **salt**, and **pepper**. (For 4 servings, divide between 2 sheets; roast patties on middle rack and green beans on top rack.)
- Roast on top rack until patties are cooked through and green beans are browned and tender, 14-16 minutes.



### 5 SIMMER SAUCE

- When patties and green beans have 5 minutes left, in a large pan, combine **chili sauce** with **remaining coconut milk** over medium-high heat. Bring to a simmer and cook until reduced by about half, 2-3 minutes.
- Turn off heat. Stir in a **squeeze of lime juice** to taste.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and season with **salt** and **pepper**.
- Add **patties** to pan with **coconut chili sauce**; toss to coat.
- Divide rice between bowls; top with patties and **green beans**. Spoon any remaining sauce over patties. Sprinkle with **peanuts**. Serve with any **remaining lime wedges** on the side.

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

🍷 \*Ground Beef is fully cooked when internal temperature reaches 160°.

🍷 \*Ground Turkey is fully cooked when internal temperature reaches 165°.