



Caramelised Pork & Coconut Rice

with Tomato-Cucumber Salsa & Crispy Shallots

Grab your Meal Kit with this symbol 



Coconut Milk



Basmati Rice



Ginger



Pork Loin Steaks



Coriander



Tomato



Cucumber



Baby Spinach Leaves



Spring Onion



Crispy Shallots

 Hands-on: 25-35 mins
Ready in: 30-40 mins

Coat tender chunks of pork in a sweet and savoury sauce with a dash of zingy ginger to liven the whole thing up. With moreish coconut rice and a refreshing salsa, this meal has a burst of flavour in every bite!

Pantry items

Olive Oil, Soy Sauce, Honey, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
coconut milk	1 tin (165ml)	1 tin (400ml)
water* (for the rice)	1 cup	1½ cups
salt*	¼ tsp	½ tsp
basmati rice	1 packet	2 packets
ginger	1 knob	2 knobs
pork loin steaks	1 packet	1 packet
soy sauce*	1½ tbs	3 tbs
coriander	1 bunch	1 bunch
tomato	1	2
cucumber	1 (medium)	1 (large)
baby spinach leaves	1 bag (30g)	1 bag (60g)
spring onion	2 stems	4 stems
honey*	1½ tbs	3 tbs
water* (for the sauce)	1 tbs	2 tbs
white wine vinegar*	½ tsp	1 tsp
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3040kJ (726Cal)	580kJ (139Cal)
Protein (g)	46.1g	8.8g
Fat, total (g)	20.8g	4.0g
- saturated (g)	12.6g	2.4g
Carbohydrate (g)	81.5g	15.6g
- sugars (g)	18.0g	3.4g
Sodium (mg)	1050mg	201mg

Allergens

Always read product labels for the most up-to-date allergen information.

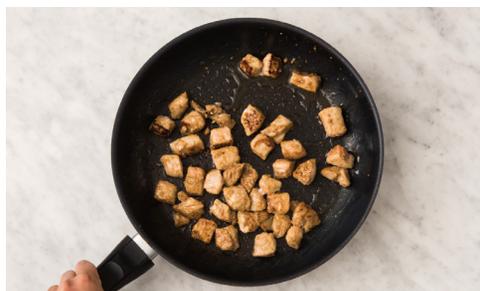
Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Cook the coconut rice

In a medium saucepan, combine the **coconut milk**, **water (for the rice)** and the **salt** and bring to the boil. Add the **basmati rice**, stir, cover with a lid and reduce the heat to low. Cook for **15 minutes**, then remove the pan from the heat and keep covered until the rice is tender and the water is absorbed, **10 minutes**.

TIP: The rice will finish cooking in its own steam so don't peek!



4. Cook the pork

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **pork** and cook, tossing, until almost cooked through, **2-3 minutes**. Reduce the heat to medium, then add the **honey**, **water (for the sauce)** and the **remaining soy sauce**. Cook, stirring, until slightly reduced, **2-3 minutes**. Remove the pan from the heat, then stir through **1/2 the coriander**.



2. Flavour the pork

While the rice is cooking, finely grate the **ginger**. Cut the **pork loin steaks** into 2cm chunks. In a medium bowl, combine the **ginger**, **pork loin** and **1/2 the soy sauce** with a **drizzle of olive oil**. Toss to coat and set aside.



5. Make the salsa

In a medium bowl, combine the **tomato**, **cucumber**, **baby spinach**, **spring onion** and the **remaining coriander**. Just before serving, add the **white wine vinegar**, a **drizzle of olive oil** and a **pinch of salt** and **pepper**. Toss to coat.



3. Get prepped

Roughly chop the **coriander**. Cut the **tomato** and **cucumber** into 1cm chunks. Roughly chop the **baby spinach leaves**. Thinly slice the **spring onion**.



6. Serve up

Divide the coconut rice between bowls and top with the caramelised pork and tomato-cucumber salsa. Sprinkle with the **crispy shallots**.

Enjoy!