

# Easy Pork & Coconut Baked Rice

with Ginger, Lemongrass & Crispy Shallots

Grab your Meal Kit with this symbol



Baby Broccoli



Green Beans



Pork Mince



Makrut Lime Leaves



Ginger & Lemongrass Paste



Garlic Paste



Arborio Rice



Coconut Milk



Chicken-Style Stock Powder



Baby Spinach Leaves



Crispy Shallots



Chilli Flakes (Optional)

### Keep an eye out...

Due to recent sourcing challenges, we've replaced courgette with baby broccoli, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

- Hands-on: 10-20 mins
- Ready in: 45-55 mins
- Spicy (optional chilli flakes)

If you haven't tried pork in baked rice before, well, what can we say - you're missing out! Give it a go with this easy, hands-off recipe, that's studded with crunchy veggies, aromatic ginger and lemongrass and silky baby spinach.

### Pantry items

Olive Oil, Butter, Soy Sauce

## 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

Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
baby broccoli	1 bag	1 bag
green beans	1 bag (100g)	1 bag (200g)
pork mince	1 packet	1 packet
makrut lime leaves	1 packet	2 packets
ginger & lemongrass paste	1 packet	1 packet
garlic paste	1 packet	1 packet
arborio rice	1 packet	1 packet
coconut milk	1 box (165ml)	1 tin (400ml)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
boiling water*	1 cup	2 cups
butter*	30g	60g
soy sauce*	1 tsp	2 tsp
baby spinach leaves	1 bag (60g)	1 bag (120g)
crispy shallots	1 packet	1 packet
chilli flakes (optional)	pinch	pinch

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3443kJ (822Cal)	595kJ (142Cal)
Protein (g)	37.4g	6.5g
Fat, total (g)	45.1g	7.8g
- saturated (g)	26.3g	4.5g
Carbohydrate (g)	96.3g	16.6g
- sugars (g)	5.5g	1g
Sodium (mg)	1254mg	217mg

The quantities provided above are averages only.

## Allergens

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

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

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## Get prepped

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle. Trim and halve **baby broccoli** and **green beans**.
- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Meanwhile, thinly slice **makrut lime leaves**.

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## Finish the rice bake

- When the rice bake is done, stir through the **butter**, **soy sauce** and **baby spinach leaves**. Season to taste.

**TIP:** If the rice looks dry, stir through a splash of water.

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## Bake the rice

- Reduce frying pan heat to medium. Add **ginger & lemongrass paste**, **makrut lime**, **garlic paste**, **arborio rice**, **baby broccoli**, **green beans**, **coconut milk** and **chicken-style stock powder** to the **mince** and cook, stirring, until fragrant, **1 minute**. Remove from the heat, then add the **boiling water** (1 cup for 2 people / 2 cups for 4 people).
- Stir to combine, then transfer **pork mixture** to a baking dish. Cover tightly with foil and bake until the liquid has been absorbed and the rice is 'al dente', **24-28 minutes**.

**TIP:** 'Al dente' rice is cooked through but still slightly firm in the centre.

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## Serve up

- Divide pork and coconut baked rice between bowls.
- Sprinkle over **crispy shallots** and a pinch of **chilli flakes** (if using) to serve.

Enjoy!