



MILD THAI PORK & VEGGIE STIR-FRY

with Toasted Coconut & Crispy Shallots



Cook with Thai flavours
minus the heat!



Garlic



Basmati Rice



Green Beans



Carrot



Asian Greens



Kaffir Lime
Leaves



Shredded Coconut



Pork Strips



Mild Thai Red
Curry Paste



Sweet Chilli
Sauce



Crispy Shallots

Hands-on: **30** mins
Ready in: **35** mins

Whip up a Thai meal the whole family will enjoy with this aromatic, yet mild stir-fry. Our fragrant red curry paste brings an authentic touch minus the heat, while sweet chilli sauce and kaffir lime leaves ensure the flavour just keeps on coming!

Pantry Staples: Olive Oil, Butter, Soy Sauce

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
• **medium saucepan** with a **lid** • **large frying pan**



1 COOK THE GARLIC RICE

Finely chop the **garlic** (or use a garlic press). In a medium saucepan, melt the **butter** with a **dash** of **olive oil** over a medium heat. Add the **garlic** and cook until fragrant, **1-2 minutes**. Add the **basmati rice**, **water** and the **salt**, stir and bring to the boil. Reduce the heat to low and cover with a lid. Cook for **10 minutes**, then remove 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!



2 GET PREPPED

While the rice is cooking, trim the **green beans** and slice into thirds. Thinly slice the **carrot** (unpeeled) into half-moons. Roughly chop the **Asian greens**. Remove the centre veins from the **kaffir lime leaves**, then very finely chop. **TIP:** The kaffir lime leaves are fibrous, so you want to cut them very finely.



3 COOK THE PORK

Heat a large frying pan over a medium-high heat. Add the **shredded coconut** and toast, tossing occasionally, until golden, **3 minutes**. Transfer to a plate. Return the frying pan to a high heat with a **drizzle** of **olive oil**. When the oil is hot, add **1/2** the **pork strips** and cook, tossing, until just browned, **2-3 minutes**. Transfer to a plate and repeat with the **remaining pork strips**.

TIP: Cooking the pork in batches over high heat keeps it tender.



4 COOK THE VEGGIES

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **green beans** and **carrot**. Cook, stirring, until the veggies are almost tender, **3-4 minutes**. Add the **Asian greens** and cook, stirring, until softened, **1-2 minutes**.



5 BRING IT ALL TOGETHER

Add the **kaffir lime** and **mild Thai red curry paste** and cook, stirring, until fragrant, **1 minute**. Add the **soy sauce** and **sweet chilli sauce** and return the **pork strips** (plus any **resting juices**) to the pan. Stir until warmed through.



6 SERVE UP

Divide the garlic rice between bowls and top with the mild Thai pork and veggie stir-fry. Garnish with the **crispy shallots** and toasted coconut.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
garlic	3 cloves
butter*	40g
basmati rice	2 packets
water*	3 cups
salt*	½ tsp
green beans	1 bag (200g)
carrot	1
Asian greens	1 bunch
kaffir lime leaves	2 leaves
shredded coconut	1 packet
pork strips	1 packet
mild Thai red curry paste	1 sachet (115g)
soy sauce*	1½ tbs
sweet chilli sauce	1 tub (50g)
crispy shallots	1 packet

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2780kJ (663Cal)	682kJ (163Cal)
Protein (g)	38.3g	9.4g
Fat, total (g)	20.5g	5.0g
- saturated (g)	12.0g	3.0g
Carbohydrate (g)	78.1g	19.2g
- sugars (g)	10.0g	2.5g
Sodium (g)	3260mg	800mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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