



Asian Pork Schnitzel & Ginger-Coconut Sauce

with Jasmine Rice & Rainbow Slaw

Grab your Meal Kit with this symbol



Jasmine Rice



Ginger



Garlic



Carrot



Pear



Shredded Cabbage Mix



Pork Schnitzel



Southeast Asian Spice Blend



Panko Breadcrumbs



Coconut Milk



Coriander



Crushed Peanuts

Hands-on: 20-30 mins
Ready in: 30-40 mins

Steamed rice provides the perfect base for panko-crumbed pork and a rainbow pear slaw that'll have you experiencing a magical fusion feast with ease. For the big finish, pull the rabbit out of the hat by topping your pork with a creamy ginger-infused coconut sauce. Tada!

Pantry items

Olive Oil, Rice Wine Vinegar, Plain Flour, Egg, 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

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water*	1¼ cups	2½ cups
jasmine rice	1 packet	1 packet
ginger	1 knob	2 knobs
garlic	2 cloves	4 cloves
carrot	1	2
pear	1	2
rice wine vinegar* (for the dressing)	½ tbs	1 tbs
shredded cabbage mix	1 bag (150g)	1 bag (300g)
pork schnitzel	1 packet	1 packet
plain flour*	1 tbs	2 tbs
Southeast Asian spice blend	1 sachet	1 sachet
salt*	¼ tsp	½ tsp
egg*	1	2
panko breadcrumbs	1 packet	1 packet
coconut milk	1 tin (200ml)	1 tin (400ml)
soy sauce*	½ tbs	1 tbs
rice wine vinegar* (for the sauce)	½ tsp	1 tsp
coriander	1 bunch	1 bunch
crushed peanuts	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4081kJ (975Cal)	650kJ (155Cal)
Protein (g)	53.6g	8.5g
Fat, total (g)	33.3g	5.3g
- saturated (g)	19.2g	3.1g
Carbohydrate (g)	110.5g	17.6g
- sugars (g)	17.2g	2.7g
Sodium (mg)	1015mg	162mg

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.



Cook the rice

In a medium saucepan, bring the **water** to the boil. Add the **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat and keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

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



Cook the pork

Heat a large frying pan over a high heat with enough **olive oil** to coat the base of the pan. When the oil is hot, cook the **pork** until golden and cooked through, **2-3 minutes** each side (depending on thickness). Transfer to a plate lined with paper towel.

TIP: If your pan is getting crowded, cook in batches for the best results!



Get prepped

While the rice is cooking, finely grate the **ginger** and **garlic**. Grate the **carrot** (unpeeled). Thinly slice the **pear**. In a medium bowl, combine the **rice wine vinegar (for the dressing)** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add the **shredded cabbage mix**, **carrot** and **pear**. Just before serving, toss to combine.



Make the sauce

Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **ginger** and **garlic**, stirring, until fragrant, **1-2 minutes**. Add the **coconut milk**, **soy sauce** and **rice wine vinegar (for the sauce)**. Stir to combine and simmer until slightly thickened, **1-2 minutes**. Remove from the heat.



Crumb the pork

Pull apart the **pork schnitzels** (they may be stuck together). In a shallow bowl, combine the **plain flour**, **Southeast Asian spice blend** and the **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, add the **panko breadcrumbs**. Dip the **pork schnitzels** into the **flour mixture**, followed by the **egg** and lastly in the **panko mixture**. Transfer to a plate.



Serve up

Roughly chop the **coriander**. Slice the pork. Divide the jasmine rice and rainbow slaw between bowls. Top with the crumbed pork schnitzels. Spoon over the ginger-coconut sauce. Sprinkle with the **crushed peanuts**. Garnish with the coriander.

Enjoy!