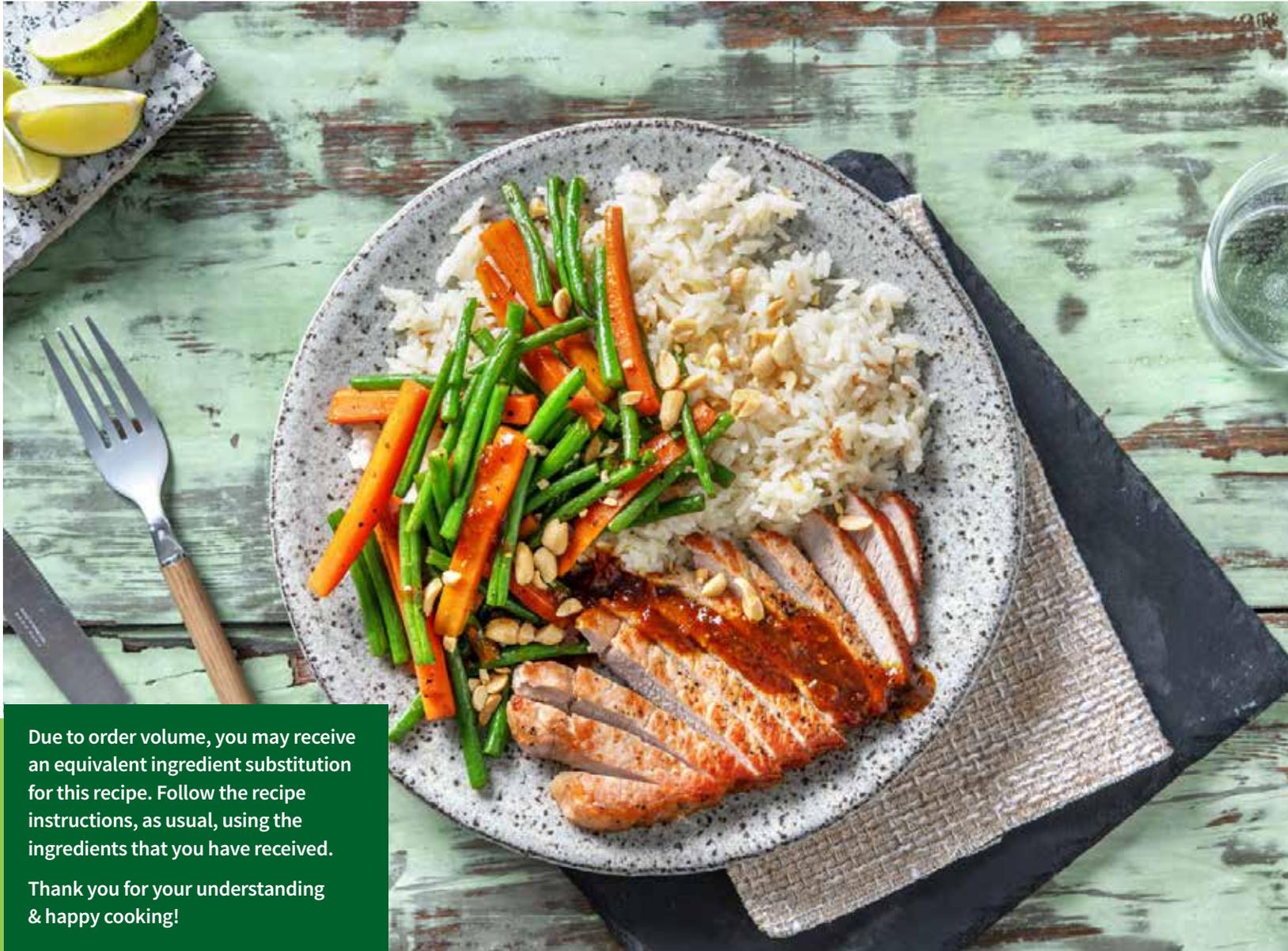




Thai-Spiced Ginger Pork

with Coconut Rice and Peanuts

PRONTO **SPICY** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pork Chops, boneless



Jasmine Rice



Coconut Milk



Carrot, julienned



Green Beans



Lime



Ginger



Thai Seasoning



Peanuts, chopped



Sweet Chili Sauce



Soy Sauce

HELLO COCONUT MILK

Creamy, sweet and perfect for infusing rice!

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Measuring Cups & Spoons, Paper Towels, Small Bowl, Grater, Medium Pot

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Jasmine Rice	¾ cup	1 ½ cup
Coconut Milk	165 ml	400 ml
Carrot, julienned	113 g	227 g
Green Beans	170 g	340 g
Lime	1	1
Ginger	30 g	60 g
Thai Seasoning	1 tbsp	2 tbsp
Peanuts, chopped	28 g	56 g
Sweet Chili Sauce	¼ cup	½ cup
Soy Sauce	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1. MAKE GINGER COCONUT RICE

Peel, then mince or grate **ginger**. Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice** and **half the ginger**. Cook, stirring often, until fragrant, 2-3 min. Add **coconut milk** and **1 cup water** (1 ¾ cup for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK VEGGIES

Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **green beans, carrots** and **2 tbsp water** (dbl for 4ppl). Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**. Remove pan from the heat then transfer **veggies** to a plate. Cover to keep warm.



2. PREP

Stir together **sweet chili sauce, soy sauce** and **¼ cup water** (dbl for 4ppl) in a small bowl. Trim **green beans**, then cut in half. Cut **lime** into wedges. Pat **pork** dry with paper towels. Season with **salt** and **pepper**.



5. MAKE SAUCE

Heat the same pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **remaining ginger** and **Thai seasoning**. Cook, stirring often, until fragrant, 30 sec. Add **sweet chili mixture** and cook, stirring often, until **sauce** thickens slightly, 1-2 min.



3. PAN-FRY PORK

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden, 2-3 min per side. When **pork** is golden, transfer to a baking sheet. Roast, in **middle** of oven, until cooked through, 10-12 min.**



6. FINISH & SERVE

Fluff **rice** with a fork and season with **salt**. Thinly slice **pork**. Divide **rice** between plates/bowls. Top with **veggies** and **pork** then spoon **sauce** from pan over **pork**. Sprinkle with **peanuts** and squeeze over a **lime wedge**, if desired.

Dinner Solved!