



# Thai-Spiced Ginger Pork

with Coconut Rice and Peanuts

Quick

Spicy

30 Minutes



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

Baking sheet, measuring cups, measuring spoons, grater, medium pot, small bowl, large non-stick pan, paper towels

## 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	226 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.*

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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 cups 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.



## 2 Prep

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



## 3 Cook 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. Transfer **pork** to a baking sheet. Roast, in the **middle** of the oven, until cooked through, 10-12 min.\*\*



## 4 Cook veggies

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



## 5 Make sauce

Heat the same pan over medium. When hot, add **½ tbsp oil** (dbl for 4 ppl), 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.



## 6 Finish and serve

Fluff **rice** with a fork and season with **salt**. Thinly slice **pork**. Divide **rice** between 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!