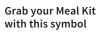


Sweet Soy Pork & Ginger-Coconut Rice

with Crispy Shallots

TAKEAWAY FAVES

BESTSELLER















Basmati Rice







Carrot

Asian Greens





Steaks



Sweet Soy Seasoning



Sweet Chilli

Sauce



Crispy Shallots





It's a good thing this Thai dish is quick and easy to make because it smells so amazing as it cooks that it's tempting to eat it straight from the pan! But it's worth the wait, especially for the ginger-coconut rice which has got to be the tastiest accompaniment around.

Pantry items

Olive Oil, Butter, Soy Sauce

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
butter*	20g	40g		
ginger paste	1 medium packet	1 large packet		
coconut milk	1 small packet	2 small packets		
water* (for the rice)	⅔ cup	1⅓ cups		
basmati rice	1 packet	1 packet		
baby broccoli	1 bag	1 bag		
Asian greens	1 bunch	2 bunches		
carrot	1	2		
garlic	1 clove	2 cloves		
pork loin steaks	1 packet	1 packet		
sweet soy seasoning	1 sachet	2 sachets		
salt*	1/4 tsp	½ tsp		
water* (for the veggies)	2 tbs	1/4 cup		
sweet chilli sauce	1 medium packet	1 large packet		
soy sauce*	½ tbs	1 tbs		
crispy shallots	1 medium packet	1 large packet		
beef strips**	1 small packet	2 small packets OR 1 large packet		

^{*}Pantry Items ** Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2996kJ (716Cal)	494kJ (118Cal)
Protein (g)	46.3g	7.6g
Fat, total (g)	29.1g	4.8g
- saturated (g)	22.4g	3.7g
Carbohydrate (g)	92.2g	15.2g
- sugars (g)	21.1g	3.5g
Sodium (mg)	1594mg	263mg
Custom Recipe		

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3095kJ (740Cal)	533kJ (127Cal)
Protein (g)	39.6g	6.8g
Fat, total (g)	34.9g	6g
- saturated (g)	24.8g	4.3g
Carbohydrate (g)	92.2g	15.9g
- sugars (g)	21.1g	3.6g
Sodium (mg)	1570mg	270mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.
Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

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Cook the ginger-coconut rice

- In a medium saucepan, heat the butter with a dash of olive oil over medium heat. Cook ginger paste until fragrant, 1 minute.
- Add coconut milk, water (for the rice) and a pinch of salt and bring to the boil.
- Add basmati rice, stir, cover with a lid and reduce heat to low. Cook for 15 minutes, then remove pan from heat and keep covered until rice is tender and water is absorbed, 10 minutes.

TIP: Cover the pan with a lid if the ginger paste starts to spatter!

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



Get prepped

- Meanwhile, halve baby broccoli lengthways.
 Roughly chop Asian greens. Thinly slice carrot into rounds. Finely chop garlic.
- Slice **pork loin steaks** into 1cm strips.



Flavour the pork

 In a medium bowl, combine sweet soy seasoning, a drizzle of olive oil and the salt. Add pork strips and toss to coat.

Custom Recipe: If you've swapped pork loin steaks for beef strips, flavour the beef as above.



Cook the pork

 When the rice has 10 minutes cook time remaining, heat a large frying pan over high heat with a drizzle of olive oil. Cook pork, tossing, until browned and cooked through, 2-3 minutes. Transfer to a plate.

Custom Recipe: Heat the pan as above. When the oil is hot, cook beef strips in batches, until browned and cooked through, 2-3 minutes. Transfer to a plate.



Bring it all together

- Return the frying pan to medium-high heat.
 Cook baby broccoli, carrot and water (for the veggies), tossing, until just tender, 5-6 minutes.
- Add Asian greens and garlic and cook, stirring, until just wilted and fragrant, 2-3 minutes.
- Add sweet chilli sauce, the soy sauce and pork (plus any resting juices) and toss until well combined.

Custom Recipe: Add the beef to the veggies as above.



Serve up

- Divide ginger-coconut rice between bowls. Top with sweet soy pork and veggies.
- Sprinkle with **crispy shallots** to serve. Enjoy!

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