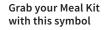


Sweet Soy Pork & Ginger-Coconut Rice

with Crispy Shallots

BESTSELLER











Basmati Rice



Baby Broccoli





Carrot

Asian Greens







Sweet Soy Seasoning



Steaks

Sweet Chilli Sauce



Crispy Shallots

Recipe Update Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!



Prep in: 20-30 mins Ready in: 30-40 mins

It's a good thing this Thai-inspired 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

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	20g	40g
ginger paste	1 medium packet	1 large packet
light coconut milk	1 packet (165ml)	1 packet (400ml)
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)	2½ tbs	⅓ cup
sweet chilli sauce	1 medium packet	1 large packet
soy sauce*	½ tbs	1 tbs
crispy shallots	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
2996kJ (716Cal)	494kJ (118Cal)
46.3g	7.6g
29.1g	4.8g
22.4g	3.7g
92.2g	15.2g
21.1g	3.5g
1594mg	263mg
	2996kJ (716Cal) 46.3g 29.1g 22.4g 92.2g 21.1g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

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

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



Get prepped

- Meanwhile, trim baby broccoli and halve 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.



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.



Cook the veggies

- 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.



Serve up

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

