



Thai-Spiced Pork & Ginger-Coconut Rice

with Broccoli & Crispy Shallots

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Ginger Paste



Light Coconut Milk



Basmati Rice



Baby Broccoli



Broccoli



Asian Greens



Carrot



Garlic



Pork Loin Steaks



Sweet Soy Seasoning



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 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)	¾ cup	1½ cups
basmati rice	1 packet	1 packet
baby broccoli	1 bag	1 bag
broccoli	1 head	2 heads
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*	¼ tsp	½ tsp
water* (for the veggies)	2½ tbs	½ 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

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3193kJ (763Cal)	422kJ (101Cal)
Protein (g)	53.3g	7g
Fat, total (g)	29.5g	3.9g
- saturated (g)	22.4g	3g
Carbohydrate (g)	92.8g	12.3g
- sugars (g)	21.7g	2.9g
Sodium (mg)	1627mg	215mg

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.

We're here to help!

Scan here if you have any questions or concerns



1 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!



4 Cook the pork

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



2 Get prepped

- Meanwhile, halve any thicker stalks of **baby broccoli** lengthways.
- Cut **broccoli** into small florets, then roughly chop the stalk. Roughly chop **Asian greens**. Thinly slice **carrot** into rounds. Finely chop **garlic**.
- Slice **pork loin steaks** into 1cm strips.



5 Bring it all together

- Return the frying pan to medium-high heat. Cook **baby broccoli**, **broccoli**, **carrot** and **water (for the veggies)**, tossing, until just tender, **6-8 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.



3 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.



6 Serve up

- Divide ginger-coconut rice between bowls. Top with Thai-spiced pork, veggies and broccoli.
- Sprinkle with **crispy shallots** to serve. Enjoy!

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