



Mild Thai Pork & Veggie Stir-Fry

with Toasted Coconut & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Basmati Rice



Carrot



Snow Peas



Baby Spinach Leaves



Makrut Lime Leaves



Shredded Coconut



Pork Loin Steaks



Mild Thai Red Curry Paste



Sweet Chilli Sauce



Crispy Shallots

Hands-on: 30 mins
Ready in: 35 mins

Whip up a Thai meal that'll put a smile on everyone's face with this aromatic, yet mild stir-fry. Our fragrant red curry paste brings an authentic touch minus the heat, while sweet chilli sauce and makrut lime leaves ensure the flavour just keeps on coming!

Pantry items

Olive Oil, Butter, Soy Sauce

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash too.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	4 People
olive oil*	refer to method
garlic	3 cloves
butter*	40g
basmati rice	2 packets
water*	3 cups
salt*	½ tsp
carrot	2
snow peas	1 bag (100g)
baby spinach leaves	1 bag (120g)
makrut lime leaves	2 leaves
pork loin steaks	1 packet
shredded coconut	1 packet
mild Thai red curry paste	1 packet
soy sauce*	1½ tbs
sweet chilli sauce	1 sachet (50g)
crispy shallots	1 packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2820kJ (674Cal)	641kJ (153Cal)
Protein (g)	38.5g	8.8g
Fat, total (g)	20.5g	4.7g
- saturated (g)	12.0g	2.7g
Carbohydrate (g)	80.2g	18.2g
- sugars (g)	12.2g	2.8g
Sodium (g)	3280mg	745mg

Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Cook the garlic rice

Finely chop the **garlic** (or use a garlic press). In a medium saucepan, melt the **butter** with a **dash** of **olive oil** over a medium heat. Add the **garlic** and cook until fragrant, **1-2 minutes**. Add the **basmati rice**, **water** and **salt** and bring to the boil. Reduce the heat to low and cover with a lid. Cook for **10 minutes**, then remove from the heat and keep covered until the rice is tender and the water has absorbed, **10 minutes**.

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



2. Get prepped

While the rice is cooking, thinly slice the **carrot** (unpeeled) into half-moons. Trim the **snow peas** and slice into thirds. Roughly chop the **baby spinach leaves**. Remove the centre veins from the **makrut lime leaves** and very thinly slice. Slice the **pork loin steaks** into 1cm strips.

TIP: Makrut lime leaves have a fibrous texture, so you want to cut them very thinly!



3. Cook the pork

Heat a large frying pan over a medium-high heat. Add the **shredded coconut** and toast, tossing occasionally, until golden, **3 minutes**. Transfer to a plate. Return the frying pan to a high heat with a **drizzle** of **olive oil**. When the oil is hot, add **1/2** the **pork** and cook, tossing, until just browned, **2-3 minutes**. Transfer to a plate and repeat with the **remaining pork**.



4. Cook the veggies

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **carrot** and cook, stirring, until almost tender, **3-4 minutes**. Add the **snow peas** and **baby spinach** and cook, stirring, until softened, **1-2 minutes**.



5. Bring it all together

Add the **makrut lime** and **mild Thai red curry paste** to the frying pan and cook, stirring, until fragrant, **1 minute**. Add the **soy sauce** and **sweet chilli sauce**, then return the **pork** (plus any resting juices) to the pan. Stir until warmed through.



6. Serve up

Divide the garlic rice between bowls and top with the mild Thai pork and veggie stir-fry. Garnish with the **crispy shallots** and toasted coconut.

Enjoy!