



# Pork & Thai Coconut Curry Sauce with Asian Salad

**FRESH & FAST** Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

**Nutrition Per Serving:** Energy 2388kJ (570Cal) | Protein 44.9g | Fat, total 27.9g - saturated 13.9g | Carbohydrate 30.5g - sugars 24.7g | Sodium 1973mg | Dietary Fibre 10.4g  
**Carb Smart | Spicy** (Thai green curry paste) | The quantities provided above are averages only.

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2022 | WK21 | X



# Get ready

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

## You'll need

(along with the basics)



Large Frying Pan

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

	2P	4P
Pork Loin Steaks	1 pkt	1 pkt
Asian Slaw Mix	1 bag (150g)	1 bag (300g)

## Allergens

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

## 1. Chop



Cucumber



White Turnip

## 2. Sizzle



Pork Loin Steaks



Sweet Soy Seasoning



Thai Green Curry Paste



Coconut Milk

## 3. Toss



Asian Slaw Mix



Ponzu Sauce



Japanese Dressing



Crushed Peanuts



Herbs

- Roughly chop **cucumber**
- Thinly slice **turnip**

- Heat **olive oil** in frying pan over medium-high heat. Season **pork**
- Cook **pork** and **sweet soy seasoning** until browned, **2-3 mins** each side
- Add **curry paste** (1/2 tin for 2P/ 1 tin for 4P) and cook until fragrant, **1 min**
- Add **coconut milk** and cook until slightly thickened, **1-2 mins**

- In a bowl, combine **slaw mix**, **cucumber**, **turnip**, **ponzu** and **Japanese dressing**. Season
- Slice **pork**
- Divide **slaw** and **pork** between plates. Drizzle **pork** with **coconut sauce**
- Serve with **peanuts** and torn **herbs**

