



# Pork & Thai Coconut Curry Sauce with Asian Slaw

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

Grab your  
Fresh & Fast  
Meal Kit



## Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and 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 2629kJ (628Cal) | Protein 44.9g | Fat, total 31.1g - saturated 19.4g | Carbohydrate 38.5g - sugars 32.2g | Sodium 1965mg | Dietary Fibre 11g  
Carb Smart

We're here to help! Scan here  
2022 | WK37 | U



# 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://www.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



Pear



White Turnip

## 2. Sizzle



Pork Loin Steaks



Sweet Soy Seasoning



Thai Red Curry Paste



Coconut Milk

## 3. Toss



Asian Slaw Mix



Japanese Dressing



Yuzu Vinaigrette



Crushed Peanuts



Herbs

- Thinly slice **pear** and **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, pear, turnip, Japanese dressing** and **yuzu vinaigrette**. Season
- Slice **pork**
- Divide **slaw** and **pork** between plates. Drizzle **pork** with **coconut curry sauce**
- Serve with **peanuts** and torn **herbs**



## Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: [hellofresh.co.nz/rate](https://www.hellofresh.co.nz/rate)