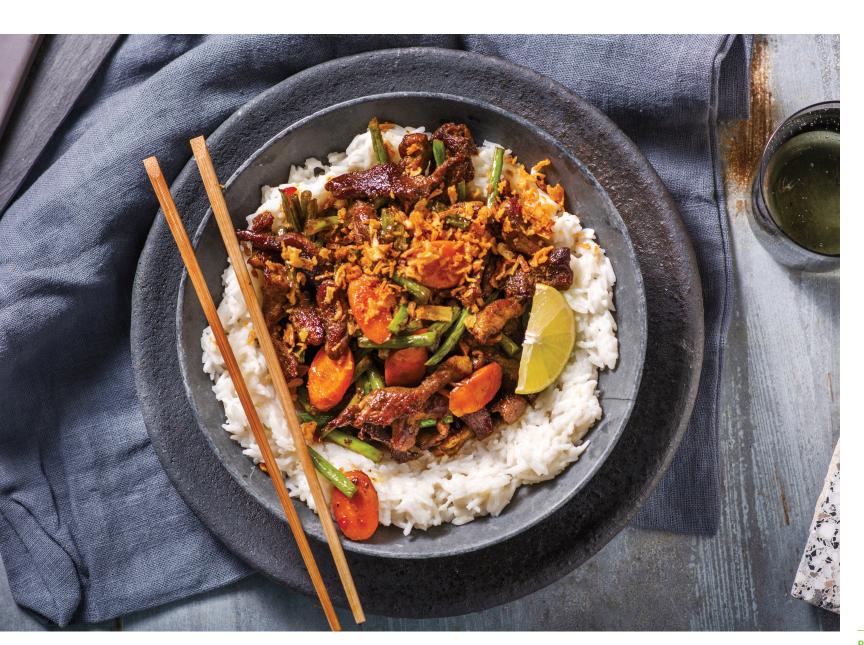
Thai-Spiced Pork

with Ginger-Coconut Rice & Crispy Shallots









Ginger









Carrot



Lemon





Thai Seven



Spice Blend

Sweet Chilli Sauce



Crispy Shallots

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.

You will need

Medium suacepan with a lid · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
ginger	1 knob	2 knobs	
butter*	20g	40g	
coconut milk	1 tin (200ml)	1 tin (400ml)	
water* (for the rice)	⅔ cup	1⅓ cups	
salt* (for the rice)	1/4 tsp	½ tsp	
basmati rice	1 packet	1 packet	
green beans	1 packet (200g)	1 packet (400g)	
carrot	1	2	
garlic	1 clove	2 cloves	
lemon	1/2	1	
pork loin steaks	1 packet	1 packet	
Thai seven spice blend	1 sachet	1 sachet	
salt* (for the pork)	1/4 tsp	½ tsp	
water* (for the veggies)	2 tbs	⅓ cup	
sweet chilli sauce	1 packet (50g)	1 packet (100g)	
soy sauce*	½ tbs	1 tbs	
crispy shallots	1 packet	1 packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3512kJ (839Cal)	583kJ (139Cal)
Protein (g)	46g	7.6g
Fat, total (g)	31.4g	5.2g
- saturated (g)	25g	4.2g
Carbohydrate (g)	92g	15.3g
- sugars (g)	19.1g	3.2g
Sodium (mg)	1388mg	230mg

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 rice

Finely grate the **ginger**. In a medium saucepan, melt the **butter** with a dash of **olive oil** over a medium heat. Cook the **ginger** until fragrant, **1 minute**. Add the **coconut milk**, **water** (for the rice) and salt (for the rice) and bring to the boil. Add the **basmati rice**, stir, cover with a lid and reduce the heat to low. Cook for **15 minutes**, then remove the pan from the heat and keep covered until the rice is tender and the water is absorbed, **10 minutes**.

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



Get prepped

While the rice is cooking, trim and halve the **green beans**. Thinly slice the **carrot** into rounds. Finely chop the **garlic**. Slice the **lemon** into wedges. Slice the **pork loin steaks** into 1cm strips.



Flavour the pork

In a medium bowl, combine the **Thai seven spice blend**, a drizzle of **olive oil** and **salt (for the pork)**. Add the **pork strips** and toss to coat.



Cook the pork

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



Bring it all together

Return the frying pan to a medium-high heat. Cook the **green beans** and **carrot** with the **water (for the veggies)**, tossing, until just tender, **4-6 minutes**. Add the **garlic** and cook, stirring until fragrant, **1 minute**. Add the **sweet chilli sauce**, **soy sauce**, **pork strips** (plus any resting juices) and toss until coated and well combined.



Serve up

Divide the ginger-coconut rice between bowls. Top with the Thai-spiced pork and veggies. Sprinkle with the **crispy shallots** and serve with the lemon wedges.

Enjoy!