



Sweet Soy Pork & Ginger-Coconut Rice

with Crispy Shallots

Grab your Meal Kit with this symbol



Ginger Paste



Coconut Milk



Basmati Rice



Baby Broccoli



Asian Greens



Carrot



Garlic



Sweet Soy Seasoning



Sweet Chilli Sauce



Crispy Shallots



Pork Loin Steaks



Beef Strips

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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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 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
coconut milk	1 tin (165ml)	1 tin (400ml)
water* (for the rice)	¾ cup	1½ cups
basmati rice	1 packet	1 packet
baby broccoli	1 bag	1 bag
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)	2 tbs	¼ cup
sweet chilli sauce	1 packet (50g)	1 packet (100g)
soy sauce*	½ tbs	1 tbs
crispy shallots	1 packet	1 packet
beef strips**	1 packet	1 packet (or 2 packets)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3430kJ (819Cal)	573kJ (136Cal)
Protein (g)	44.7g	7.5g
Fat, total (g)	28.5g	4.8g
- saturated (g)	20.7g	3.5g
Carbohydrate (g)	91.8g	15.3g
- sugars (g)	19.6g	3.3g
Sodium (mg)	1587mg	265mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3529kJ (843Cal)	615kJ (146Cal)
Protein (g)	37.9g	6.6g
Fat, total (g)	34.3g	6g
- saturated (g)	23.1g	4g
Carbohydrate (g)	91.8g	16g
- sugars (g)	19.6g	3.4g
Sodium (mg)	1564mg	273mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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

Custom Recipe: Heat the pan as above. When the oil is hot, cook beef strips in batches, until browned and cooked through, 2-3 minutes. Transfer to a plate.

2



Get prepped

- Meanwhile, trim **baby broccoli** and halve lengthways. 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**, **carrot** and **water (for the veggies)**, tossing, until just tender, **5-6 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.

Custom Recipe: Add the beef to the veggies as above.

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.

Custom Recipe: If you've swapped pork loin steaks for beef strips, flavour the beef as above.

6



Serve up

- Divide ginger-coconut rice between bowls. Top with sweet soy pork and veggies.
- Sprinkle with **crispy shallots** to serve. Enjoy!

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