



Vietnamese-Style Pork Larb

with Garlic Rice & Mint

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Red Onion



Broccoli



Carrot



Mint



Lemon



Ginger



Oyster Sauce



Pork Mince

 Hands-on: **25-35 mins**
Ready in: **35-45 mins**

Whisk away your tastebuds to the beautiful land of Vietnam with this larb recipe! Juicy pork mince gets a hit of ginger and oyster sauce, before being piled on top of aromatic garlic rice and sautéed veggies for an unbeatably simple but elegant meal that's wonderfully addictive, light and tasty.

Pantry items

Olive Oil, Butter, Brown Sugar, 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
garlic	4 cloves	8 cloves
butter*	20g	40g
water* (for the rice)	1¼ cups	2½ cups
jasmine rice	1 packet	2 packets
salt*	¼ tsp	½ tsp
red onion	1 (medium)	1 (large)
broccolini	1 bunch	2 bunches
carrot	1	2
mint	1 bunch	1 bunch
lemon	½	1
ginger	1 knob	2 knobs
oyster sauce	1 packet (45g)	1 packet (100g)
brown sugar*	2 tsp	4 tsp
water* (for the sauce)	1 tbs	2 tbs
soy sauce*	1 tbs	2 tbs
pork mince	1 packet	1 packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3130kJ (749Cal)	579kJ (138Cal)
Protein (g)	46.5g	8.6g
Fat, total (g)	19.9g	3.7g
- saturated (g)	9.6g	1.8g
Carbohydrate (g)	94.3g	17.4g
- sugars (g)	19.9g	3.7g
Sodium (g)	1940mg	358mg

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.



1. Cook the garlic rice

Finely chop the **garlic** (or use a garlic press). In a medium saucepan, melt the **butter** over a medium heat. Add **1/2 the garlic** and cook until fragrant, **1 minute**. Add the **water (for the rice)**, **jasmine rice** and the **salt**, stir, then bring to the boil. Cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat and keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

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



4. Cook the veggies

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **broccolini** and **carrot** and cook until tender, **5-6 minutes**.

TIP: Add a dash of water to the pan to help speed up the cooking process.



2. Get prepped

While the rice is cooking, thinly slice the **red onion**. Trim the **broccolini** and cut into 2cm pieces. Thinly slice the **carrot** (unpeeled) into half-moons. Pick and roughly chop the **mint** leaves. Slice the **lemon (see ingredients list)** into wedges. Finely grate the **ginger**. In a small bowl, combine the **oyster sauce**, **brown sugar**, **water (for the sauce)** and **soy sauce**. Set aside.



5. Bring it all together

Return the **pork mixture** to the frying pan with the **veggies**. Add the **oyster sauce mixture**, stir to combine and cook until bubbling. Remove from the heat, then stir through the **mint** and a **squeeze of lemon juice**.



3. Cook the pork

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion** and cook until just softened, **3 minutes**. Add the **pork mince** and cook, breaking up with a spoon, until browned, **3-4 minutes**. Add the **ginger** and the **remaining garlic** and cook until fragrant, **1 minute**. Transfer to a medium bowl and set aside.



6. Serve up

Divide the garlic rice between bowls. Top with the Vietnamese-style pork larb and serve with any remaining lemon wedges.

Enjoy!