



Carb Smart Pork Larb Salad

with Green Beans and Herbs

Carb Smart

30 Minutes



Ground Pork



Lime



Garlic



Ginger



Lemongrass



Soy Sauce Mirin Blend



Mint



Cilantro



Spring Mix



Green Beans



Sweet Bell Pepper



Mini Cucumber

HELLO MINT

Fresh and herbaceous, this herb works great in both sweet and savoury dishes!

Start here

Before starting, wash and dry all produce.

Bust out

Microplane/zester, measuring spoons, medium pot, large bowl, small bowl, measuring cups, large non-stick pan, colander

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Lime	1	2
Garlic	6 g	12 g
Ginger	30 g	60 g
Lemongrass	1	2
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Mint	7 g	14 g
Green Beans	170 g	340 g
Spring Mix	113 g	227 g
Mini Cucumber	132 g	264 g
Sweet Bell Pepper	160 g	320 g
Sugar*		
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

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Prep

Zest, then juice **lime**. Peel, then mince or grate **garlic**. Peel, then mince or grate **ginger**. Remove outer layer of **lemongrass**. Carefully smash **lemongrass** with the back of a wooden spoon to bruise. Finely chop **lemongrass**. Roughly chop **cilantro**. Pick **mint leaves** from stems, then roughly chop. Halve **cucumbers** lengthwise, then cut into ¼-inch half moons. Trim, then halve **green beans**. Core, then cut **pepper** into ¼-inch slices.



Cook green beans

While **pork** cooks, add **4 cups water** and **1 tsp salt** to a medium pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Add **green beans** to the **boiling water**. Cook, stirring occasionally, until tender-crisp, 1-2 min. Drain **green beans**, then add to **pork mixture**. Stir to combine.



Make larb sauce

Combine lime **zest**, **lime juice**, **soy sauce**, **mirin blend**, **ginger**, **garlic** and **1 tbsp sugar** (dbl both for 4 ppl) in a small bowl. Set aside.



Make salad

Add **spring mix**, **cucumbers**, **peppers** and **½ tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to coat.



Cook pork

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **lemongrass** and **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Remove pan from heat, then add **larb sauce**. Stir to combine. Season with **salt** and **pepper**.



Finish and serve

Divide **salad** between plates. Spoon **pork larb mixture** over top. Sprinkle with **mint** and **cilantro**.

Dinner Solved!