



# Indonesian-Inspired Pork

with Coconut Jasmine Rice

Spicy

Quick

25 Minutes



Ground Pork



Sweet Chili Sauce



Soy Sauce



Peanut Butter



Garlic Puree



Thai Seasoning



Sweet Bell Pepper



Coconut Milk



Jasmine Rice



Lime



Green Beans

HELLO PEANUT BUTTER

*This classic spread does wonders for sauces!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Measuring spoons, medium pot, large bowl, measuring cups, whisk, large non-stick pan

## Ingredients

|                     | 2 Person | 4 Person |
|---------------------|----------|----------|
| Ground Pork         | 250 g    | 500 g    |
| Sweet Chili Sauce 🍷 | 4 tbsp   | 8 tbsp   |
| Soy Sauce           | 2 tbsp   | 4 tbsp   |
| Peanut Butter       | 3 tbsp   | 6 tbsp   |
| Garlic Puree        | 1 tbsp   | 2 tbsp   |
| Thai Seasoning      | 1 tbsp   | 2 tbsp   |
| Sweet Bell Pepper   | 160 g    | 320 g    |
| Coconut Milk        | 165 ml   | 400 ml   |
| Jasmine Rice        | ¾ cup    | 1 ½ cups |
| Lime                | 1        | 1        |
| Green Beans         | 170 g    | 340 g    |
| Sugar*              | ¼ tsp    | ½ tsp    |
| Oil*                |          |          |
| Salt and Pepper*    |          |          |

\* Pantry items

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

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

## Contact

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## Cook rice

- Add **¾ cup water** (1 ¼ cups for 4 ppl), **coconut milk** and **rice** to a medium pot. Bring to a simmer over medium-high heat.
- Once simmering, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 14-16 min.
- Remove the pot from heat. Set aside, still covered.



## Make sauce

- Meanwhile, add **soy sauce**, **sweet chili sauce**, **peanut butter**, **¼ tsp sugar** and **¾ cup hot water** (dbl both for 4 ppl) to a large bowl.
- Squeeze **one lime wedge** (2 wedges for 4 ppl) into the bowl, then whisk until combined and smooth.
- Transfer **cooked pork** to the bowl with **sauce**.



## Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Trim **green beans**, then cut into thirds.
- Cut **half the lime** into wedges (whole lime for 4 ppl).



## Cook veggies and finish pork

- Heat the same pan (from step 3) over medium-high.
- Add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **green beans**. Cook, stirring occasionally, until **veggies** soften slightly, 3-4 min. Season with **salt** and **pepper**.
- Add **remaining garlic puree** and **remaining Thai Seasoning**. Cook, stirring often, until fragrant, 1 min.
- Add **pork and sauce**. Bring to a simmer.
- Once simmering, cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min. Season with **salt** and **pepper**, to taste.



## Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. \*\*
- Carefully drain and discard excess fat.
- Add **half the garlic puree**, then season with **salt**, **pepper** and **half the Thai Seasoning**. Cook, stirring often, until fragrant, 30 sec.



## Finish and serve

- Season **coconut rice** with **⅛ tsp salt** (dbl for 4 ppl), then fluff with a fork.
- Divide **coconut rice** between plates. Top with **veggies and pork**.
- Squeeze a **lime wedge** over top.

## Dinner Solved!