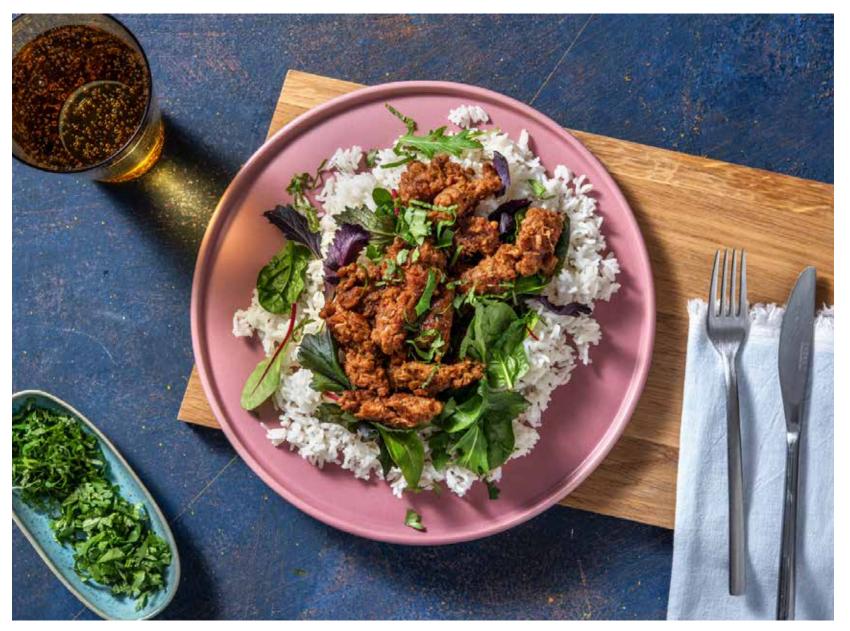


Laotian Veggie Laap

with Beyond Meat®, Rice and Greens

Veggie

25 Minutes



















Soy Sauce Mirin Blend



Cilantro





Jasmine Rice



Spring Mix

Start here

Before starting, wash and dry all produce.

Bust Out

Medium bowl, measuring spoons, zester, wooden spoon, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

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	2 Person	4 Person
Beyond Meat [®]	2	4
Lime	1	2
Garlic	6 g	12 g
Lemongrass	1	2
Ginger	30 g	60 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Mint	7 g	14 g
Jasmine Rice	¾ cup	1 ½ cup
Spring Mix	56 g	113 g
Sugar*	1 tbsp	2 tbsp
Oil*		
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Salt and Pepper*

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.

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Make rice

Bring 1 ¼ cups water and ½ tsp salt (dbl both for 4 ppl) to a boil in a covered medium pot. Add rice to the pot of boiling water.

Reduce heat to low. Cover and cook, until rice is tender and liquid is absorbed, 12-14 min.



Prep

While **rice** cooks, zest, then juice **lime**. Peel, then mince or grate **garlic** and **ginger**. Remove outer layer of **lemongrass** then quarter crosswise. Using the back of a wooden spoon, forcefully tap the **lemongrass** to bruise, then finely mince. Roughly chop **cilantro**. Pick **mint leaves** from stem, then roughly chop.



Make laap sauce

Combine lime zest, lime juice, Soy Sauce Mirin Blend, ginger, garlic, ¼ cup water and 1 tbsp sugar (dbl both for 4 ppl) in a small bowl. Set aside.



Cook Beyond Meat®

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **lemongrass** and **Beyond Meat®**. Cook, breaking up **patties** into bite-sized pieces, until slightly crispy, 5-6 min.** Remove pan from heat and stir in **laap sauce** to combine. Season with **salt** and **pepper**.



Finish and serve

Add spring mix and 1 tsp oil (dbl for 4 ppl) to a medium bowl. Season with salt and pepper, then toss to coat. Divide rice between plates. Top rice with spring mix, then spoon Beyond Meat® laap mixture on top. Sprinkle mint and cilantro over top.

Dinner Solved!

^{*} Pantry items

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