



Lemongrass Pork Coconut Curry

with Butternut Squash, Spinach and Naan

20-min



Ground Pork



Lemongrass



Parboiled Rice



Butternut Squash, cubes



Garlic Puree



Ginger



Vegetarian Oyster Sauce



Indian Spice Mix



Coconut Milk



Cilantro



Lime



Baby Spinach



Naan

HELLO LEMONGRASS

A tall tropical grass with bright, lemony notes!

Start here

Before starting, wash and dry all produce.

Bust out

Microplane/zester, medium non-stick pan, measuring spoons, rolling pin, spatula, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Lemongrass	1	2
Parboiled Rice	¾ cup	1½ cup
Butternut Squash, cubes	170 g	340 g
Garlic Puree	1 tbsp	2 tbsp
Ginger	30 g	30 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Indian Spice Mix	1 tbsp	2 tbsp
Coconut Milk	400 ml	800 ml
Cilantro	7 g	14 g
Lime	1	1
Baby Spinach	56 g	113 g
Naan Bread	2	4
Unsalted Butter*	1 tbsp	2 tbsp
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.

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Cook 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, 15-18 min. Remove pot from heat. Set aside, still covered.



Cook curry

Add **squash, coconut milk, oyster sauce** and **¼ cup water** (dbl for 4 ppl) to the pan with **pork**. Bring to a boil. Reduce heat to medium. Cover and cook, stirring occasionally, until **squash** is tender, 10-12 min. Add **spinach**. Season with **salt**, then stir until wilted.



Prep

While **rice** cooks, remove outer layer of **lemongrass**. Carefully smash **lemongrass** with a rolling pin or a heavy pot to bruise, then quarter crosswise. Crush **ginger** using a rolling pin or heavy pot. (**TIP**: Crushing ginger and smashing lemongrass releases their flavour into the curry.) Zest **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Roughly chop **cilantro**.



Warm naan

While **curry** cooks, heat a medium non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl to melt. Working with **one piece of naan** at a time, add **naan** to the pan, then gently press down with a spatula. Cook flipping halfway through, until warm, 1 min. Transfer to a plate. Repeat with **remaining naan**. Cut **warm naan** into quarters.



Cook pork

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



Finish and serve

Fluff **rice** with a fork. Add **lime zest** and **half the cilantro**, then stir to combine. Carefully remove **lemongrass** and **ginger** from **curry**. Divide **rice** between bowls. Spoon **curry** over top. Sprinkle with remaining **cilantro**. Serve **naan** and **lime wedges** alongside.

Dinner Solved!