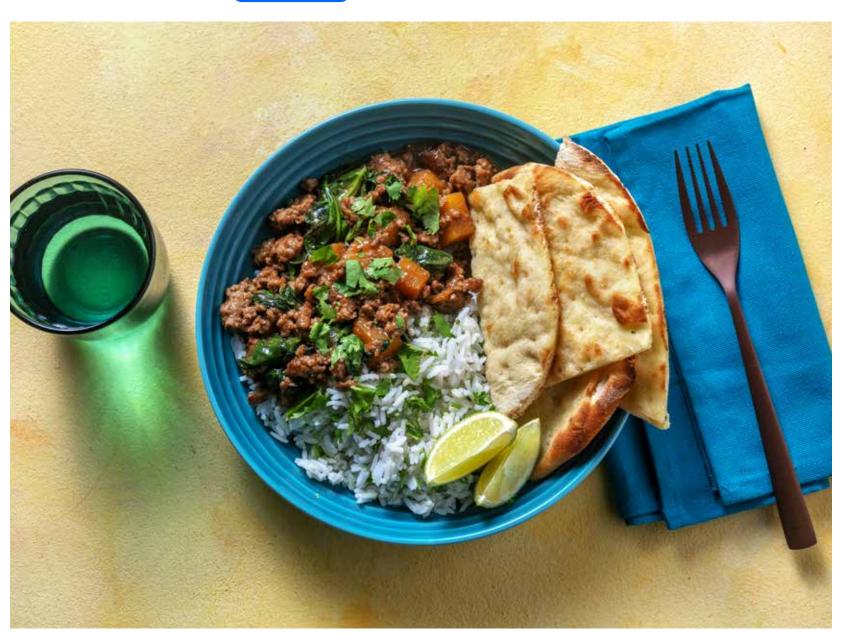


Lemongrass Pork Coconut Curry with Butternut Squash, Spinach and Naan

20-min





Ground Pork



Lemongrass



Basmati Rice







Garlic Puree





Vegetarian Oyster



Sauce



Coconut Milk







Indian Spice Mix

Cilantro

Baby Spinach





Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

Bust out

Measuring spoons, rolling pin, zester, aluminum foil, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

| _ | 0.0 | 4.0 |
|-------------------------|----------|----------|
| | 2 Person | 4 Person |
| Ground Pork | 250 g | 500 g |
| Lemongrass | 1 | 2 |
| Basmati Rice | ¾ cup | 1 ½ cups |
| 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 | 1/2 | 1 |
| Baby Spinach | 56 g | 113 g |
| Naan Bread | 2 | 4 |
| Oil* | | |
| | | |

Salt and Pepper*

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

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca





Cook rice

Add 1 1/4 cups water and 1/8 tsp salt (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. Once boiling, add rice, then reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



Prep lemongrass and ginger

While **rice** cooks, remove outer layer of **lemongrass**. Using a rolling pin or heavy pot, carefully smash **lemongrass** to bruise, then halve crosswise. Using a rolling pin or heavy pot, crush **ginger**. (NOTE: Crushing ginger and smashing lemongrass allows their flavours to release into the curry.)



Cook pork

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



Cook curry

Add squash, coconut milk and oyster sauce to the pan with pork. Bring to a simmer over high. Once simmering, reduce heat to medium. Cover and cook, stirring occasionally, until squash is tender, 10-12 min. Carefully remove and discard lemongrass and ginger. Add spinach to curry. Season with salt and pepper, to taste. Cook, stirring often, until spinach wilts, 2-3 min.



Warm naan

While **curry** cooks, pat **naan** on both sides with a damp paper towel, then wrap in foil to create a packet. Place in the **middle** of the oven until warmed through, 4-5 min. Cut **warm naan** into quarters.



Finish and serve

While naan warms, zest, then cut half the lime into wedges (whole lime for 4 ppl). Roughly chop cilantro. Fluff rice with a fork. Add lime zest and half the cilantro, then stir to combine. Divide rice between bowls. Spoon curry over top. Sprinkle with remaining cilantro. Serve naan and lime wedges alongside.

Dinner Solved!

^{*} Pantry items

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