



Lemongrass Pork Coconut Curry

with Butternut Squash, Spinach and Naan

20-min



Ground Pork



Lemongrass



Basmati Rice



Butternut Squash,
cubes



Garlic Puree



Ginger



Vegetarian Oyster
Sauce



Indian Spice Mix



Coconut Milk



Cilantro



Lime



Baby Spinach



Naan Bread

HELLO LEMONGRASS

A tall tropical grass with bright lemony notes!

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

	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	½	1
Baby Spinach	56 g	113 g
Naan Bread	2	4
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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1



Cook rice

Add **1 ¼ cups water** and **½ 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.

2



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.)

3



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.

4



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.

5



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.

6



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!