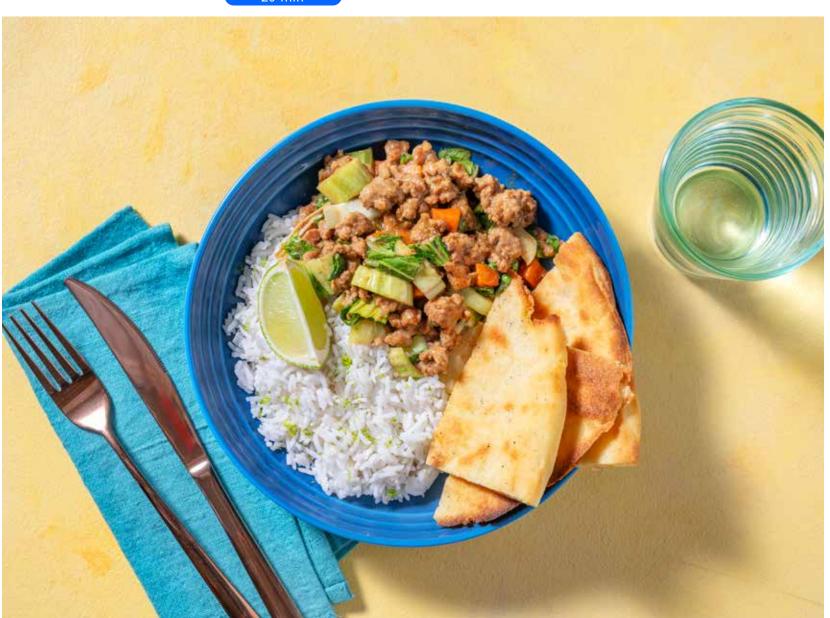


Lemongrass Pork Coconut Curry

with Carrots, Bok Choy and Pan-Fried Naan

20-min





Ground Pork









Carrot, chopped

Basmati Rice





Indian Spice Mix

Garlic Puree



Vegetarian Oyster



Sauce



Coconut Milk





Bok Choy, chopped



Lime

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

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	2 Person	4 Person
Ground Pork	250 g	500 g
Lemongrass	1	2
Basmati Rice	¾ cup	1 ½ cups
Carrot, chopped	113 g	227 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
Lime	1/2	1
Bok Choy, chopped	113 g	227 g
Naan	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.

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Cook rice

- Add rice, 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, 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.



Cook curru

- Add carrots, 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 **carrots** are tender-crisp, 6-8 min.
- Carefully remove and discard lemongrass and ginger.
- Add **bok choy**. Cook, stirring occasionally, until tender, 3-4 min.
- Season with **pepper**, to taste.



Prep

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, 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**. (TIP: Crushing ginger and smashing lemongrass allows their flavours to release into the curry!)
- Zest, then cut **half the lime** into wedges (whole lime for 4 ppl).



Cook naan

- Meanwhile, heat a medium non-stick pan over medium heat.
- When hot, add ½ **tbsp oil**, then **one piece of naan**. Cook on one side, gently pressing down with a spatula, until golden, 1-3 min.
- Flip, then sprinkle with **salt**, to taste. Cook, gently pressing down with a spatula, until golden and warmed through, 1-3 min.
- Repeat with remaining naan.



Cook pork

- When the pan is 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.



Finish and serve

- Add lime zest to rice, then fluff with a fork.
- Cut naan into quarters.
- Divide **rice** between bowls. Spoon **curry** over **rice**.
- Squeeze a **lime wedge** over top, if desired.
- Serve **naan** alongside.

