



Lemongrass Pork Coconut Curry

with Carrots, Bok Choy and Pan-Fried Naan

20-min



Ground Pork



Lemongrass



Basmati Rice



Carrot, chopped



Garlic Puree



Ginger



Vegetarian Oyster Sauce



Indian Spice Mix



Coconut Milk



Lime



Bok Choy, chopped



Naan

HELLO LEMONGRASS

A tall tropical grass with bright lemony notes!

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

	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	½	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.

Contact

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Cook rice

- Add **rice**, **1 ¼ cups water** and **⅛ 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 curry

- 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.

Dinner Solved!