



# Pork and Peppers in Peanut Sauce

with Carrots and Coconut Rice

Quick

25 Minutes



Ground Pork



Jasmine Rice



Ginger



Garlic Puree



Onion, chopped



Soy Sauce  
Mirin Blend



Coconut Milk



Peanut Butter



Carrot, julienned



Cilantro



Green Bell Pepper



Lime

HELLO PEANUT BUTTER

*This classic spread does wonders for sauces!*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Ginger	15 g	30 g
Garlic Puree	1 tbsp	2 tbsp
Onion, chopped	113 g	227 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Coconut Milk	165 ml	400 ml
Cilantro	14 g	28 g
Carrot, julienned	56 g	113 g
Lime	1	2
Green Bell Pepper	200 g	400 g
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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## Prep

Core, then cut **pepper** into ½-inch pieces. Peel, then mince or grate **half the ginger** (grate all for 4 ppl). Roughly chop **cilantro**. Cut **lime** into wedges.



## Cook rice

Add **⅛ tsp salt** (dbl for 4 ppl) and **⅔ cup water** (1 cup for 4 ppl) to a medium pot. Bring to a boil over high heat. Stir in **coconut milk** and **rice**, then bring to a gentle boil. Reduce heat to medium-low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



## Cook pork

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Season with **salt** and **pepper**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. \*\* Remove pan from heat and transfer **pork** to a plate. Carefully wipe pan clean.



## Cook veggies

Return pan to heat. Add **½ tbsp oil** (dbl for 4 ppl), then **garlic puree**, **ginger**, **onions** and **peppers**. Season with **salt**. Cook, stirring often, until **veggies** soften, 2-3 min.



## Finish stir-fry

While **veggies** cook, combine **peanut butter** and **soy sauce mirin blend** in a small microwaveable bowl. Microwave in 15 sec intervals, stirring until **sauce** is smooth. Add **carrots**, **pork** and **peanut sauce** to the pan with the **veggies**. Cook, stirring often, until **sauce** thickens and **carrots** are tender, 2-3 min.



## Finish and serve

Divide **coconut rice** between plates. Spoon **pork** and **veggies** over top. Sprinkle with **cilantro** and serve **lime wedges** alongside.

## Dinner Solved!