



Smart Pork Satay Salad

with Marinated Radishes and Mango

Carb Smart

Calorie Smart

Spicy

30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Ground Pork
- Ground Turkey
- Spring Mix
- Ginger
- Cilantro
- Radish
- Red Mango
- Red Chili
- Rice Vinegar
- Soy Sauce
- Peanut Butter
- Honey
- Peanuts, chopped

HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 1 ½ tsp

Bust out

Vegetable peeler, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Spring Mix	113 g	227 g
Ginger	30 g	30 g
Cilantro	7 g	14 g
Radish	3	6
Red Mango	1	2
Red Chili	1	2
Rice Vinegar	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Honey	1 tbsp	2 tbsp
Peanuts, chopped	28 g	56 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 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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Toast peanuts

- Heat a large non-stick pan over medium heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on peanuts so they don't burn!)
- Transfer to a plate.



Make peanut sauce

- Add **peanut butter** and **1 tbsp warm water** (dbl for 4 ppl) to a small bowl. Whisk until smooth.
- Add **half the honey**, **half the soy sauce** and **remaining vinegar**. Season with **salt** and **pepper**, then whisk to combine.



Marinate radishes

- Thinly slice **radishes**.
- Add **half the vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **radishes**, then toss to coat.



Cook pork

- Heat the same pan (from step 1) over medium-high.
- When hot, add **pork** and **remaining honey** to the dry pan. Cook, breaking up **pork** into smaller pieces, until lightly charred and cooked through, 4-5 min.**
- Add **half the cilantro**, **remaining soy sauce**, **1 tbsp ginger** (dbl for 4 ppl) and **chilis**. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min.

If you've opted to get **turkey**, add **½ tbsp oil** (dbl for 4 ppl) to the same pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **pork**.



Prep

- Peel, pit, then cut **mango** into ½-inch pieces. (**TIP:** Don't worry if the mango is a little under-ripened; this recipe works great either way!)
- Peel, then mince or grate **ginger**.
- Roughly chop **cilantro**.
- Finely chop **chili**, removing **seeds** for less heat. (**TIP:** We suggest using gloves when prepping chilis!)



Finish and serve

- Add **spring mix** and **mango** to the bowl with **marinated radishes**. Toss to coat.
- Divide **salad** between plates. Top with **pork mixture**.
- Drizzle **peanut sauce** over **pork**.
- Sprinkle **peanuts** and **remaining cilantro** over top.
- Sprinkle with **any remaining chilis**, if desired.

Dinner Solved!