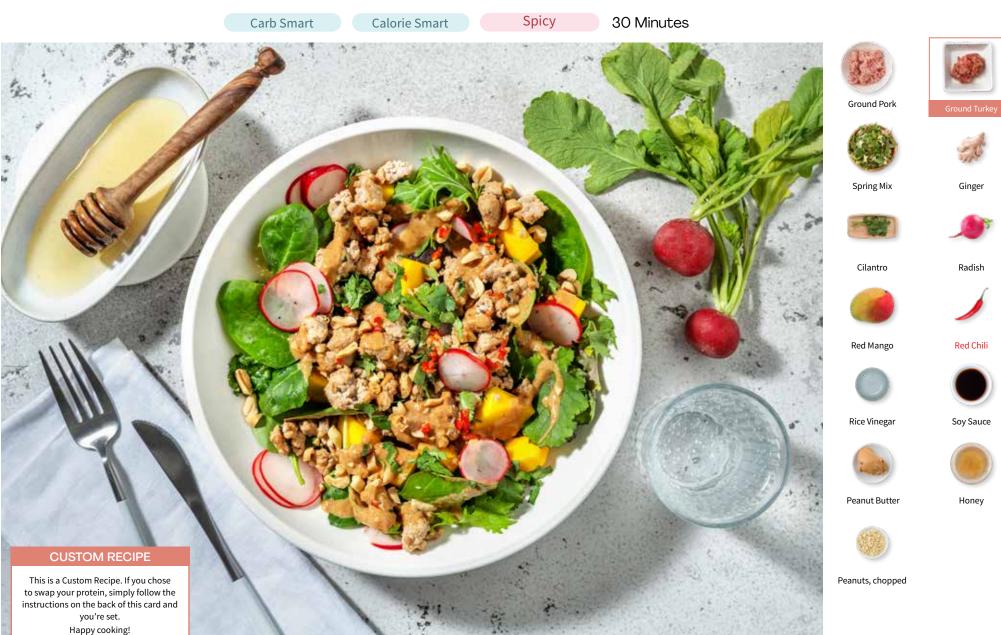


Smart Pork Satay Salad

with Marinated Radishes and Mango



Start here

Before starting, wash and dry all produce.

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

- Mild: ¼ tsp
- Medium: 1/2 tsp
- · Spicy: 1 tsp • Extra-spicy: 1 1/2 tsp

Bust out

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

Inaredients

| 9 | | |
|------------------|----------|----------|
| | 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.

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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

smooth.

Add peanut butter and 1 tbsp warm water

Add half the honey, half the soy sauce and

(dbl for 4 ppl) to a small bowl. Whisk until

remaining vinegar. Season with salt and

pepper, then whisk to combine.



Marinate radishes

- Thinly slice radishes.
- Add half the vinegar, 1/4 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.



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!)



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.



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!