



Thai-Inspired Ginger Pork Chops

with Coconut Rice and Peanuts

Spicy

30 Minutes



Pork Chops,
boneless



Basmati Rice



Coconut Milk



Sweet Bell Pepper



Green Beans



Lime



Ginger



Peanuts, chopped



Sweet Chili Sauce



Soy Sauce

HELLO COCONUT MILK

Creamy, sweet and perfect for infusing rice!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, zester, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|----------------------|----------|----------|
| Pork Chops, boneless | 340 g | 680 g |
| Basmati Rice | ¾ cup | 1 ½ cups |
| Coconut Milk | 165 ml | 400 ml |
| Sweet Bell Pepper | 160 g | 320 g |
| Green Beans | 170 g | 340 g |
| Lime | 1 | 1 |
| Ginger | 15 g | 30 g |
| Peanuts, chopped | 28 g | 56 g |
| Sweet Chili Sauce 🍷 | 4 tbsp | 8 tbsp |
| Soy Sauce | 1 tbsp | 2 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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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1 Make ginger-coconut rice

Peel, then mince or grate **1 tbsp ginger** (dbl for 4 ppl). Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice**, **half the ginger** and **¼ tsp salt** (dbl for 4 ppl). Cook, stirring often, until fragrant, 2-3 min. Add **coconut milk** and **⅔ cup water** (1 cup for 4 ppl). 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.



4 Cook veggies

While **pork** roasts, heat the same pan over medium-high. When hot, add **green beans** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until starting to soften, 3-4 min. Add **½ tbsp oil**, then **peppers**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min. Remove the pan from heat, then transfer **veggies** to a plate. Cover to keep warm.



2 Prep

While **rice** cooks, trim, then halve **green beans**. Core, then cut **pepper** into ¼-inch strips. Zest **half the lime** (whole lime for 4 ppl), then cut into wedges.



5 Make sauce

Stir together **sweet chili sauce**, **soy sauce** and **⅓ cup water** (dbl for 4 ppl) in a medium bowl. Heat the same pan over medium. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **remaining ginger**. Cook, stirring often, until fragrant, 30 sec. Add **sweet chili mixture**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.



3 Cook pork

Pat **pork** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 2-3 min per side. Transfer **pork** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 7-10 min.**



6 Finish and serve

Fluff **rice** with a fork, then season with **salt**. Stir in **lime zest**. Thinly slice **pork**. Divide **rice** between bowls. Top with **veggies** and **pork**, then spoon **sauce** over **pork**. Sprinkle with **peanuts** and squeeze over a **lime wedge**, if desired.

Dinner Solved!