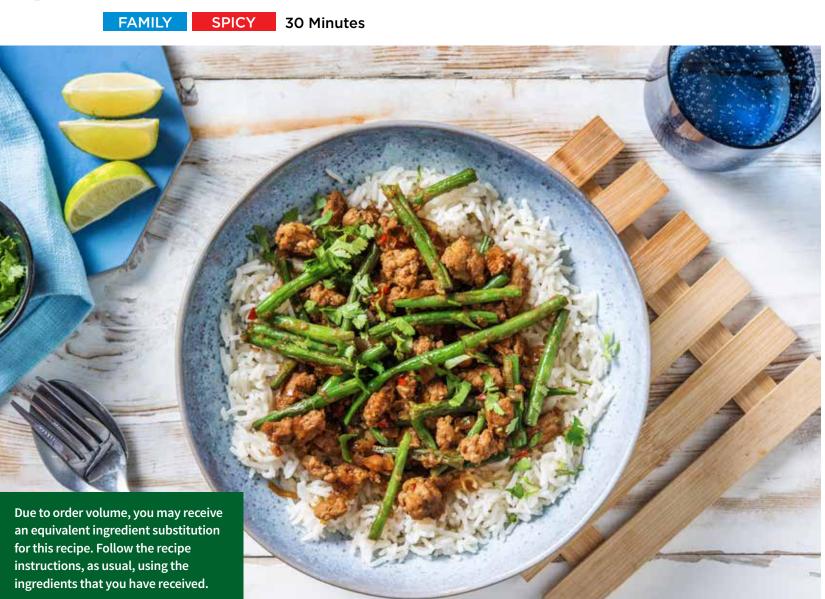


Thank you for your understanding

& happy cooking!

# Thai 'Pad Krapow Moo'

with Green Beans and Cilantro













Chili Pepper



**Brown Sugar** 



Shallot

**Green Beans** 



Basmati Rice



Ginger



Soy Sauce



Cilantro





## START HERE `

Before starting, wash and dry all produce.

#### **Heat Guide for Step 4:**

- Mild: 1/4 tsp
- Medium: ½ tsp
- Spicy: 1 tsp Extra-spicy: 2 tsp

#### **Bust Out**

Measuring Cups, Medium Pot, Measuring Spoons, Large Non-Stick Pan, Zester

#### **Ingredients**

3		
	2 Person	4 Person
Ground Pork	250 g	500 g
Lime	1	2
Chili Pepper 🤳	1	2
Green Beans	170 g	340 g
Brown Sugar	2 tbsp	4 tbsp
Shallot	50 g	100 g
Basmati Rice	¾ cup	1 ½ cup
Ginger	30 g	60 g
Soy Sauce	2 tbsp	4 tbsp
Cilantro	7 g	14 g
Garlic	6 g	12 g
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 71°C/160°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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#### 1. PREP

Add 1 1/4 cups water (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Peel, then finely chop shallot. Trim beans, then halve. Roughly chop cilantro. Peel, then mince or grate the garlic. Peel, then finely grate 1 tbsp ginger (dbl for 4 ppl). Zest, then cut lime into wedges. Finely chop chili, removing seeds for less heat. (NOTE: We suggest using gloves when prepping chili!)



#### 2. COOK RICE

Add **rice** to the pot of **boiling water**. Reduce the heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



#### 3. COOK BEANS

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then beans. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Transfer to a plate and set aside.



## 4. COOK PORK

Add another 1 tbsp oil (dbl for 4 ppl) to the same pan, then the shallots, ginger, garlic and ½ tsp chili (dbl for 4 ppl).

(NOTE: Reference Heat Guide.) Cook, stirring often, until fragrant, 1-2 min. Add **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*



## 5. FINISH PORK

Sprinkle **brown sugar** over **pork mixture**. Cook, stirring often, until **pork** is dark goldenbrown, 2-3 min. Stir in **lime zest**, **soy sauce**, **beans** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, scraping up any **brown bits** from bottom of the pan, until **beans** are warmed through, 1 min.



#### 6. FINISH AND SERVE

Fluff **rice** with a fork, then divide between plates. Top with **pork mixture** and sprinkle over **cilantro**. Squeeze over a **lime wedge**, if desired.

# **Dinner Solved!**