



Thai 'Pad Krapow Moo'

with Green Beans and Cilantro

FAMILY












SPICY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Ground Pork
-  Lime
-  Chili Pepper
-  Green Beans
-  Brown Sugar
-  Shallot
-  Basmati Rice
-  Ginger
-  Soy Sauce
-  Cilantro
-  Garlic

HELLO PAD KRAPOW MOO

You'll be able to taste this popular Thai street food dish at home in only 30 min.

START HERE

Before starting, wash and dry all produce.

Heat Guide for Step 4:

- Mild: ¼ 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

	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 ¼ 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!)



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. **



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.



5. FINISH PORK

Sprinkle **brown sugar** over **pork mixture**. Cook, stirring often, until **pork** is dark golden-brown, 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.



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.



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!