



Thai 'Pad Krapow Moo'

with Green Beans and Cilantro

Optional Spice

30 Minutes



Ground Pork



Lime



Chili Pepper



Green Beans



Brown Sugar



Onion, chopped



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 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

Bust Out

Measuring spoons, zester, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Lime	1	2
Chili Pepper 🌶️	1	2
Green Beans	340 g	680 g
Brown Sugar	2 tbsp	4 tbsp
Onion, chopped	56 g	113 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 74°C/165°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) to a medium pot. Cover and bring to a boil over high heat. While **water** comes to a boil, trim, then halve **green beans**. Roughly chop **cilantro**. Peel, then mince or grate **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 **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **onions, ginger, garlic** and **½ tsp chili**. (**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**. Cook, stirring often, until **pork** is dark golden-brown, 2-3 min. Stir in **lime zest, soy sauce, green beans** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, scraping up any **browned bits** from bottom of the pan, until **green beans** are warmed through, 1 min.



3

Cook green 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 **green 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** and sprinkle with **cilantro**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!