



Thai-Spiced Pork and Cilantro Rice with Dressed Veggies

Spicy

Quick

25 Minutes



Pork Chops,
boneless



Basmati Rice



Thai Seasoning



Rice Vinegar



Mini Cucumber



Cilantro



Carrot, julienned



Mayonnaise



Sriracha



Peanuts, chopped



Ginger

HELLO THAI SEASONING

A rich blend of lemongrass, coconut and aromatic spices!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Basmati Rice	¾ cup	1 ½ cups
Thai Seasoning	1 tbsp	2 tbsp
Rice Vinegar	½ tbsp	1 tbsp
Mini Cucumber	132 g	264 g
Cilantro	7 g	14 g
Carrot, julienned	56 g	113 g
Mayonnaise	4 tbsp	8 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Peanuts, chopped	28 g	28 g
Ginger	30 g	30 g
Sugar*	½ tsp	1 tsp
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.

Contact

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hello@hellofresh.ca

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Cook rice

- Peel, then grate **½ 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** and **half the ginger**. Cook, stirring often, until fragrant, 2-3 min.
- Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high.
- 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.



Cook pork

- 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, 10-12 min.**



Marinate pork

- Meanwhile, pat **pork** dry with paper towels.
- Whisk together **Thai Seasoning**, **remaining ginger**, **1 ½ tbsp oil** and **¼ tsp salt** (dbl both for 4 ppl) in a large bowl.
- Add **pork**, then toss to coat. Set aside.



Dress veggies

- While **pork** roasts, whisk together **vinegar**, **½ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) in a medium bowl.
- Add **carrots**, **cucumbers** and **half the cilantro**. Season with **salt** and **pepper**, then toss to combine.



Prep

- Roughly chop **cilantro**.
- Halve **cucumbers** lengthwise, then cut into ¼-inch half-moons.



Finish and serve

- Stir together **mayo**, **sriracha** and **1 tsp water** (dbl for 4 ppl) in a small bowl.
- Fluff **rice** with a fork, then stir in **remaining cilantro**.
- Thinly slice **pork**.
- Divide **rice** between bowls. Top with **pork** and **dressed veggies**.
- Sprinkle with **peanuts**. Drizzle **sriracha mayo** over top.

Dinner Solved!