



# Thai-Spiced Pork and Lemongrass Rice

with Quick Dressed Veggies

Quick

Optional Spice

25 Minutes



Pork Chops,  
boneless



Basmati Rice



Thai Seasoning



Rice Vinegar



Cilantro



Mini Cucumber



Lemongrass



Carrot julienned



Lime



Sriracha



Peanuts chopped

HELLO LEMONGRASS

*A tall, tropical grass with bright, lemony flavour!*

## Start here

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

## Bust out

Baking sheet, medium bowl, zester, measuring spoons, medium pot, large bowl, measuring cups, whisk, 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 |
| Thai Seasoning       | 1 tbsp   | 2 tbsp   |
| Rice Vinegar         | 1 tbsp   | 1 tbsp   |
| Cilantro             | 7 g      | 7 g      |
| Mini Cucumber        | 132 g    | 264 g    |
| Lemongrass           | 1        | 2        |
| Carrot, julienned    | 56 g     | 113 g    |
| Lime                 | 1        | 1        |
| Sriracha 🌶️          | 2 tsp    | 4 tsp    |
| Peanuts, chopped     | 28 g     | 28 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.*

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### Cook rice

Remove outer layer of **lemongrass**, then quarter crosswise. Using the back of a spoon, forcefully tap the **lemongrass** to bruise. Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice** and **lemongrass**. Cook, stirring often, until fragrant, 2-3 min. Add **1 ¼ cups** water and **½ tsp salt** (dbl both for 4 ppl) and 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.



### 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, then transfer to a baking sheet. Roast in the **middle** of the oven until cooked through, 10-12 min.\*\*



### Marinate pork

Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Pat **pork** dry with paper towels. Whisk together **Thai Seasoning**, **¼ tsp lime zest**, **1 ½ tbsp oil** and **¼ tsp salt** (dbl all for 4 ppl) in a large bowl. Add **pork**, then toss to coat. Set aside.



### Dress veggies

While **pork** cooks, whisk together **vinegar**, **½ tbsp oil**, **1 tsp lime juice** and **½ tsp sugar** (dbl all for 4 ppl) in a medium bowl. Add **carrots**, **cucumbers** and **half the cilantro**. Season with **salt** and **pepper**, then toss to coat.



### Finish prep

While **pork** marinates, roughly chop **cilantro**. Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.



### Finish and serve

Remove **lemongrass stalk** from **rice**, then fluff with a fork and season with **salt**. Thinly slice **pork**. Divide **rice** between bowls. Top with **pork** and **dressed veggies**. Sprinkle **peanuts** and **remaining cilantro** over top. Drizzle **sriracha** over top, to taste. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!