

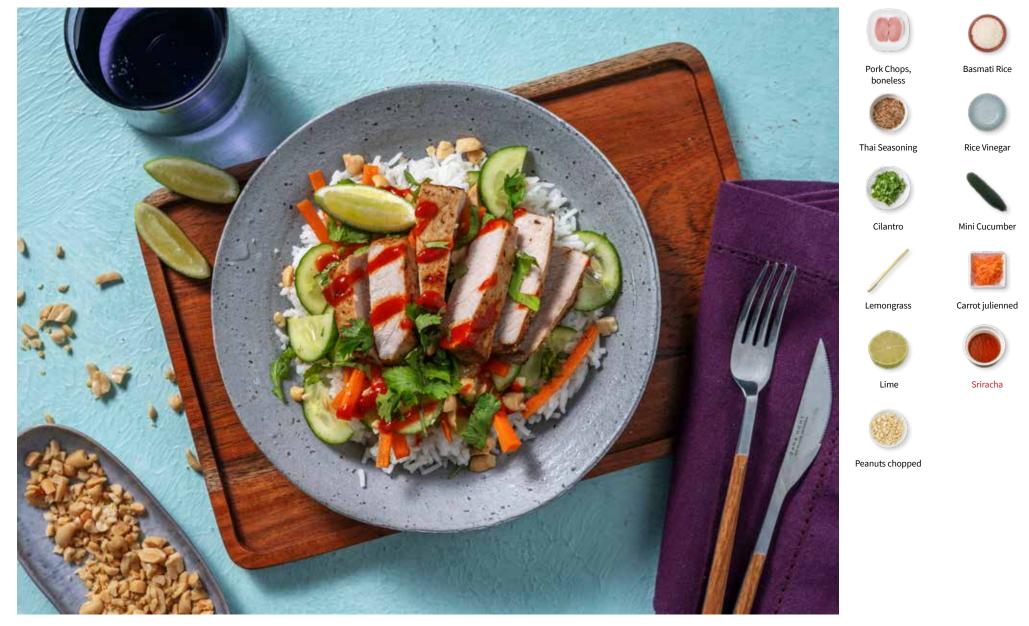
Thai-Spiced Pork and Lemongrass Rice

with Quick Dressed Veggies

Quick

Optional Spice

e 25 Minutes



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.



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**, ¹/₄ **tsp lime zest**, **1** ¹/₂ **tbsp oil** and ¹/₄ **tsp salt** (dbl all for 4 ppl) in a large bowl. Add **pork**, then toss to coat. Set aside.



Finish prep

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



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.**



Dress veggies

While **pork** cooks, whisk together **vinegar**, ¹/₂ **tbsp oil**, **1 tsp lime juice** and ¹/₂ **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 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!