



Thai-Spiced Pork Chops

with Lemongrass-Infused Rice and Pineapple Salad

Special Plus

Spicy

35 Minutes



Pork Chops, bone-in



Thai Seasoning



Soy Sauce



Sweet Chili Sauce



Basmati Rice



Lime



Lemongrass



Spring Mix



Mini Cucumber



Pineapple



Carrot, julienned



Garlic Powder

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, measuring spoons, rolling pin, zester, medium pot, large bowl, parchment paper, small pot, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Thai Seasoning	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Basmati Rice	¾ cup	1 ½ cups
Lime	1	2
Lemongrass	2	4
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Pineapple	95 g	190 g
Carrot, julienned	56 g	113 g
Garlic Powder	1 tsp	2 tsp
Sugar*	¼ tsp	½ 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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Cook rice

- Add **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, remove outer layer of **lemongrass**. Using a rolling pin or heavy pot, carefully smash **lemongrass** to bruise, then cut in half crosswise.
- Add **rice** and **lemongrass** to the **boiling water**, then 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

- Meanwhile, pat **pork** dry with paper towels. Season with **Thai Seasoning**, **remaining garlic powder**, **salt** and **pepper**.
- 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-brown, 1-2 min per side.
- Remove the pan from heat, then transfer **pork** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven until cooked through, 8-11 min.**



Prep

- Meanwhile, zest, then juice **lime**.
- Cut **cucumber** into ¼-inch rounds.
- Cut **pineapple** into ½-inch pieces.



Make salad

- Whisk together **remaining lime juice**, **remaining soy sauce**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **pineapple**, then toss to coat.
- Add **cucumbers**, **carrots** and **spring mix**. Toss to combine.



Make sweet chili drizzle

- Add **sweet chili sauce**, **half the garlic powder**, **2 ½ tsp soy sauce** and **½ tbsp lime juice** (dbl both for 4 ppl) to a small pot. Bring to a simmer over medium heat.
- Once simmering, cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min.



Finish and serve

- Carefully remove **lemongrass** from **rice**.
- Add **lime zest**. Fluff **rice** with a fork until combined.
- Divide **rice**, **salad** and **pork** between plates.
- Spoon **sweet chili drizzle** over **pork**.

Dinner Solved!