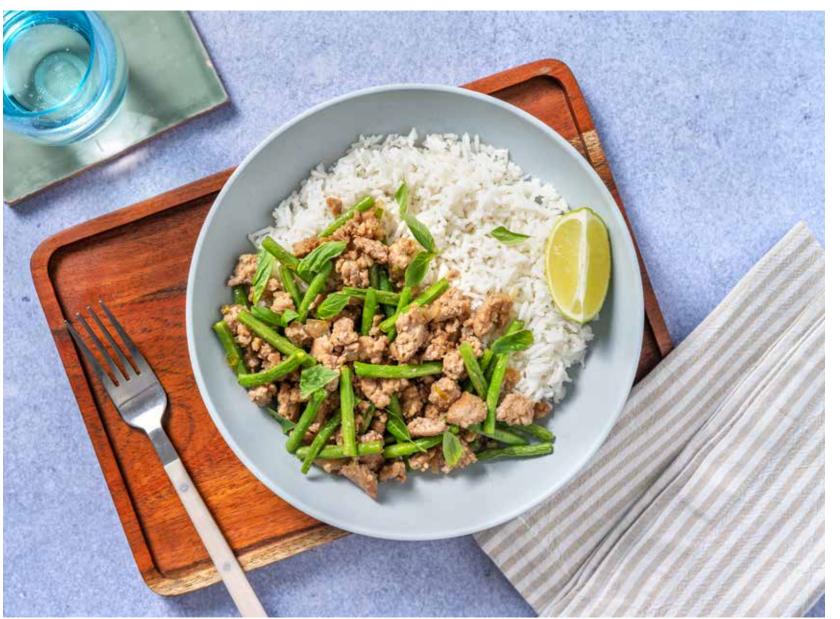


Thai-Style Pork Stir-Fry

with Green Beans and Basil

Optional Spice

30 Minutes











Green Beans

Red Chili Pepper





Brown Sugar

Yellow Onion



Basmati Rice









Garlic Puree

HELLO GINGER

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: 1/8 tsp
- Medium: 1/4 tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

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

Ingredients

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	2 Person	4 Person
Ground Pork	250 g	500 g
Lime	1	1
Red Chili Pepper 🥒	1	2
Green Beans	170 g	340 g
Brown Sugar	2 tbsp	4 tbsp
Yellow Onion	56 g	113 g
Basmati Rice	¾ cup	1 ½ cups
Ginger	30 g	60 g
Soy Sauce	2 tbsp	4 tbsp
Basil	7 g	14 g
Garlic Puree	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.

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

- Add 1 ¼ cups water and ¼ tsp salt (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, 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.



Prep

- Trim, then halve green beans.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl).
- Zest **half the lime** (whole lime for 4 ppl), then cut into wedges.
- Finely chop **chili**, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilis!)



Cook green beans

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then green beans. Season with salt and pepper.
- Cook, stirring occasionally, until tender-crisp, 4-5min.
- Transfer green beans to a plate.



Cook pork

- Add ½ **tbsp oil** (dbl for 4 ppl) to the same pan, then **pork** and **onions**.
- Cook, breaking up pork into smaller pieces, until onions soften and no pink remains in pork, 4-5 min.**



Assemble stir-fry

- Add ginger, garlic puree and ½ tsp chilis to the pan with pork. (NOTE: Reference heat guide.)
- Sprinkle **brown sugar** over **pork**. Cook, stirring often, until **aromatics** are fragrant and **pork** is dark golden-brown, 2-3 min.
- Stir in lime zest, soy sauce and ¼ cup water (dbl for 4 ppl).
- Add green beans. Cook, stirring often, scraping up any browned bits from the bottom of the pan, until green beans are warmed through, 1 min.



Finish and serve

- Tear or thinly slice basil leaves.
- Fluff rice with a fork.
- Divide **rice** between plates. Top with **stir-fry**.
- Sprinkle **basil** over top.
- Squeeze a lime wedge over top, if desired.

Dinner Solved!