



Indonesian-Inspired Pork in Peanut Sauce

with Coconut Jasmine Rice

Spicy

25 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Tofu
1 | 2



Ground Pork
250 g | 500 g



Sweet Chili Sauce
4 tbsp | 8 tbsp



Soy Sauce
1 tbsp | 2 tbsp



Peanut Butter
2 | 4



Garlic Puree
1 tbsp | 2 tbsp



Thai Seasoning
1 tbsp | 2 tbsp



Sweet Bell Pepper
1 | 2



Coconut Milk
1 | 2



Jasmine Rice
3/4 cup | 1 1/2 cups



Lime
1 | 1



Shanghai Bok Choy
2 | 4



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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Sugar, oil, pepper, salt

Cooking utensils | Large bowl, large non-stick pan, large pot, measuring cups, measuring spoons, strainer, whisk, zester

1



Cook rice

- Before starting, wash and dry all produce.
- Using a strainer, rinse **rice** until water runs clear.
- To a large pot, add **½ cup** (¾ cup) **warm water** and **coconut milk**. Bring to a simmer over high.
- Once simmering, add **rice**, **½ tsp** (1 tsp) **sugar** and **¼ tsp** (½ tsp) **salt**. Stir well, cover and reduce heat to medium-low. Cook for 12-14 min, until **rice** is tender and water is absorbed.
- Remove from heat. Set aside, still covered.

2



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Separate **bok choy leaves**, then cut into 1-inch pieces.
- Zest, then cut **half the lime** into wedges (whole lime for 4 servings).

3



Cook pork

Swap | **Ground Beef**

Swap | **Tofu**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**. Cook for 4-5 min, breaking up **pork** into smaller pieces, until no pink remains.**
- Carefully drain and discard excess fat.
- Season with **salt** and **pepper**, **half the garlic puree** and **half the Thai Seasoning**. Cook for 30 sec, stirring often, until fragrant.

4



Make sauce

- Meanwhile, to a large bowl, add **soy sauce**, **sweet chili sauce**, **peanut butter**, **¼ tsp** (½ tsp) **sugar** and **¾ cup** (1 ½ cups) **hot water**.
- Into the bowl, squeeze one **lime wedge** (2 wedges for 4 servings), then whisk until combined and smooth.
- To the bowl with **sauce**, transfer **cooked pork**.

5



Cook veggies and finish pork

- Heat the same pan (from step 3) over medium-high.
- Add **½ tbsp** (1 tbsp) **oil**, then **peppers**. Cook for 2-3 min, stirring occasionally, until softened slightly.
- Add **bok choy**. Cook for 1-2 min, stirring often, until lightly wilted. Season with **salt** and **pepper**.
- Add **remaining garlic puree** and **remaining Thai Seasoning**. Cook for 1 min, stirring often, until fragrant.
- Add **pork** and **sauce**. Bring to a simmer.
- Once simmering, cook for 2-3 min, stirring occasionally, until **veggies** are tender. Season with **salt** and **pepper**.

6



Finish and serve

- Add **lime zest** to **coconut rice**, then season with **salt**, if you like. Fluff with a fork.
- Divide **coconut rice** between bowls. Top with **veggies** and **pork**.
- Squeeze a **lime wedge** over top.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook beef

Swap | **Ground Beef**

If you've opted to get **beef**, cook in the same way the recipe instructs you to cook the **pork**.** Follow the rest of the recipe as written.

3 | Cook tofu

Swap | **Tofu**

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**. Cook for 6-7 min, stirring occasionally, until **tofu** is browned all over. Disregard instructions to drain excess fat. Follow the rest of the recipe as written.

** Cook to a minimum internal temperature of 165°F.