

# Indonesian-Inspired Pork in Peanut Sauce

with Coconut Jasmine Rice

**Spicy** 

25 Minutes





(C) Swap

2 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 降

**Ground Beef** 250 g | 500 g







**Ground Pork** 

Sauce 4 tbsp | 8 tbsp

250 g | 500 g

Soy Sauce



**Peanut Butter** 

1 tbsp | 2 tbsp





1 tbsp | 2 tbsp





Sweet Bell Pepper



1 2





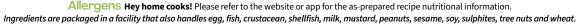
Jasmine Rice 3/4 cup | 1 1/2 cups



1 | 1







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



#### 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.



## 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).



## Cook pork

O 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.



#### 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.



## 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.



## 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)

p) **oil** 

4-serving Ingredient

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

## 3 | Cook beef

#### O 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.