



Indonesian-Inspired Pork with Sticky Coconut Rice

Quick

Spicy

25 Minutes



Ground Pork



Sweet Chili Sauce



Soy Sauce



Peanut Butter



Garlic Puree



Thai Seasoning



Sweet Bell Pepper



Coconut Milk



Jasmine Rice



Lime



Cilantro



Green Beans

HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, medium pot, large bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Peanut Butter	3 tbsp	6 tbsp
Garlic Puree	1 tbsp	2 tbsp
Thai Seasoning	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Coconut Milk	165 ml	400 ml
Jasmine Rice	¾ cup	1 ½ cups
Lime	1	1
Cilantro	7 g	7 g
Green Beans	170 g	340 g
Sugar*	¼ tsp	½ tsp
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 **¾ cup water** (1 ¼ cups for 4 ppl), **coconut milk** and **rice** to a medium pot. Bring to a simmer over medium-high heat. Once simmering, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 14-16 min. Remove the pot from heat. Set aside, still covered.



Make sauce

While **pork** cooks, add **soy sauce**, **sweet chili sauce**, **peanut butter**, **¼ tsp sugar** and **¾ cup hot water** (dbl both for 4 ppl) to a large bowl. Squeeze a **lime wedge** over top, then whisk until combined and smooth. Transfer **cooked pork** to the bowl with **sauce**.



Prep

While **rice** cooks, core, then cut **pepper** into ½-inch pieces. Trim **green beans**, then cut into thirds. Cut **half the lime** into wedges (whole lime for 4 ppl). Roughly chop **cilantro**.



Cook veggies and finish pork

Heat the same pan (from step 3) over medium-high. Add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **green beans**. Cook, stirring occasionally, until **veggies** soften slightly, 3-4 min. Season with **salt** and **pepper**. Add **remaining garlic puree** and **remaining Thai Seasoning**. Cook, stirring often, until fragrant, 1 min. Add **pork and sauce**. Bring to a simmer. Once simmering, cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min. Season with **salt** and **pepper**, to taste.



Cook pork

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



Finish and serve

Season **coconut rice** with **⅛ tsp salt** (dbl for 4 ppl), then fluff with a fork. Divide **coconut rice** between plates. Top with **veggies and pork**. Squeeze a **lime wedge** over top. Sprinkle with **cilantro**.

Dinner Solved!