

HELLO Lemongrass Pork Coconut Curry with Veggies

20 Minutes









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 🎥





Ground Pork 250 g | 500 g



Lemongrass 1 2



Basmati Rice



34 cup | 1 ½ cup





Vegetable Mix



170 g | 340 g

Indian Spice Mix 1 tbsp | 2 tbsp



Coconut Milk



1 | 2

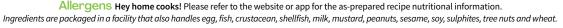
Cilantro 7g | 7g



Fish Sauce 1 tbsp | 2 tbsp



Onion, sliced 56 g | 113 g



Cooking utensils | Measuring spoons, rolling pin, zester, medium pot, measuring cups, large non-stick pan



Cook rice

- · Before starting, wash and dry all produce.
- Add rice, 1 1/4 cups (2 1/2 cups) water and 1/8 tsp (1/4 tsp) salt to a medium pot.
- Cover and bring to a boil over high heat.
- Once boiling, 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

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, remove outer layer of lemongrass.
- Using a rolling pin or heavy pot, carefully smash lemongrass to bruise, then halve crosswise.



Cook pork

🗘 Swap | Ground Beef

O Swap | Tofu

- When the pan is hot, add pork, 1/2 tbsp (1 tbsp) oil, then lemongrass and ginger-garlic puree.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard any excess fat.
- Sprinkle Indian Spice Mix over pork, then season with salt and pepper. Cook, stirring often, until fragrant, 30 sec.



3 | Cook tofu

the pork.*

Measurements

3 Cook beef

Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook

within steps

O Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the pork, until goldenbrown all over, 6-7 min. Disregard instructions to drain excess fat.

1 tbsp

(2 tbsp)

oil



Cook curry

- Add vegetable mix, coconut milk, 1/3 cup (3/2 cup) water and onion to the pan with pork. Bring to a simmer over high.
- Once simmering, reduce heat to medium.
- Cover and cook, stirring occasionally, until veggies are tender-crisp, 6-8 min.
- Carefully remove and discard lemongrass.
- Add fish sauce.
- Season with salt and pepper.



Finish and serve

- Roughly chop cilantro.
- Add half the cilantro to rice, then fluff with a fork.
- Divide rice between bowls. Spoon curry over rice.
- Sprinkle remaining cilantro over top.

