



Lemongrass Pork Coconut Curry

with Veggies and Pan-Fried Flatbread

Quick

20 Minutes

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or

*2 Double

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↻ Swap



Ground Beef
227 g | 454 g

↻ Swap



Protein Shreds
200 g | 400 g



Ground Pork
250 g | 500 g



Lemongrass
1 | 2



Basmati Rice
¾ cup | 1 ½ cup



Ginger-Garlic Puree
2 tbsp | 4 tbsp



Vegetable Mix
170 g | 340 g



Indian Spice Mix
1 tbsp | 2 tbsp



Coconut Milk
1 | 2



Lime
½ | 1



Flatbread
2 | 4



Fish Sauce
1 tbsp | 2 tbsp



Onion, sliced
56 g | 113 g

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.

1



Cook rice

- Before starting, wash and dry all produce.

- Add **rice**, **1 ¼ cups** (2 ½ cups) **water** and **⅛ tsp** (¼ 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.

2



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.
- Zest, then cut **half the lime** into wedges (whole lime for 4 ppl).

3



Cook pork

Swap | [Ground Beef](#)

Swap | [Protein Shreds](#)

- When the pan is hot, add **pork**, **½ 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.

4



Cook curry

- Add **veggie mix**, **coconut milk**, **⅓ cup** (⅔ 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**, to taste.

5



Toast flatbread

- Meanwhile, heat a medium non-stick pan over medium heat.
- When hot, add **½ tbsp oil**, then one piece of **flatbread**.
- Cook on one side, gently pressing down with a spatula, until golden, 1-3 min.
- Flip, then sprinkle with **salt**, to taste.
- Cook, gently pressing down with a spatula, until golden and warmed through, 1-3 min.
- Repeat with **remaining flatbread**.

6



Finish and serve

- Add **lime zest** to **rice**, then fluff with a fork.
- Cut or tear **flatbread** into quarters.
- Divide **rice** between bowls. Spoon **curry** over **rice**.
- Squeeze a **lime wedge** over top, if desired.
- Serve **flatbread** alongside.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Cook ground beef

Swap | [Ground Beef](#)

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

3 | Cook protein shreds

Swap | [Protein Shreds](#)

If you've opted to get **protein shreds**, cook **shreds** in the same way the recipe instructs you to cook the **pork**. Then increase cook time to 5-7 minutes until **shreds** are crispy.

