

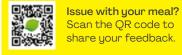
# Smart Pork Satay Salad

with Marinated Radishes and Mango

**Smart Meal** 

Optional Spice

30 Minutes







**Ground Pork** 





Ginger

Spring Mix







Radish

Red Mango





Red Chili Pepper

Rice Vinegar







Soy Sauce

Peanut Butter



Honey



Peanuts, chopped



# Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person

oil Ingredient

### Heat Guide for Step 4:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ tsp (1 tsp)
- Spicy: 1 tsp (2 tsp)
- Extra-spicy: 1 ½ tsp (3 tsp)

### **Bust out**

Vegetable peeler, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

## Ingredients

<b>9</b>		
	2 Person	4 Person
Ground Pork	250 g	500 g
Double Ground Pork	500 g	1000 g
Spring Mix	113 g	227 g
Ginger	30 g	60 g
Radish	3	6
Red Mango	1	2
Red Chili Pepper 🥒	1	2
Rice Vinegar	2 tbsp	4 tbsp
Soy Sauce	2 tbsp	4 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Honey	1 tbsp	2 tbsp
Peanuts, chopped	28 g	56 g
Sugar*	1/ <sub>4</sub> tsp	1/2 tsp
Oil*		

Salt and Pepper\*

### 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.





# · Heat a large non-stick pan over medium

- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (TIP: Keep your eye on peanuts so they don't burn!)
- Transfer to a plate.

heat.



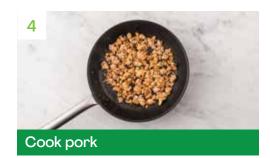
### Marinate radishes

- Thinly slice radishes.
- Add half the vinegar, 1/4 tsp (1/2 tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add radishes, then toss to coat.



### Prep

- Peel, pit, then cut mango into ½-inch pieces. (TIP: Don't worry if mango is a little under-ripened; this recipe works great either way!)
- Peel, then mince or grate ginger.
- Finely chop chili, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilies!)



- · Heat the same pan (from step 1) over medium-high.
- When hot, add pork and half the honey to the dry pan. Cook, breaking up **pork** into smaller pieces, until lightly charred and cooked through, 4-5 min.\*\*
- Add half the soy sauce, 1 tbsp (2 tbsp) ginger and ¼ tsp (½ tsp) chilis. (NOTE: Reference heat guide.) Season with salt and pepper. Cook, stirring often, until fragrant, 1 min.

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of pork**. Work in batches, if necessary.



### Make peanut sauce

- While pork cooks, add peanut butter and 1 tbsp (2 tbsp) warm water to a small bowl. Whisk until smooth.
- Add remaining honey, remaining soy sauce and remaining vinegar. Season with salt and pepper, then whisk to combine.



### Finish and serve

- Add spring mix and mango to the bowl with marinated radishes, then toss to coat.
- Divide salad between plates. Top with pork mixture.
- Drizzle peanut sauce over pork.
- Sprinkle peanuts over top.
- Sprinkle with any remaining chilies, if desired.

# **Dinner Solved!**

<sup>\*</sup> Pantry items

<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F.