



# Smart Pork Satay Salad

with Marinated Radishes and Mango

Smart Meal

Optional Spice

30 Minutes



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### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Ground Pork



Double Ground Pork



Spring Mix



Ginger



Radish



Red Mango



Red Chili Pepper



Rice Vinegar



Soy Sauce



Peanut Butter



Honey



Peanuts, chopped

HELLO PEANUT BUTTER

*This classic spread does wonders for sauces!*

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 tbsp) **oil**  
2 person 4 person 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

	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*	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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1



### Toast peanuts

- Heat a large non-stick pan over medium heat.
- 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.

4



### Cook pork

- 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.

2



### Marinate radishes

- Thinly slice **radishes**.
- Add **half the vinegar**, **¼ tsp** (½ 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.

5



### 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.

3



### 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!)

6



### 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!