



Thai-Spiced Pork

with Dressed Veggies

Spicy

Quick

25 Minutes



CUSTOM RECIPE

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



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Pork Chops, boneless



Ground Beef



Basmati Rice



Thai Seasoning



Rice Vinegar



Mini Cucumber



Green Onion



Carrot, julienned



Spicy Mayo



Peanuts, chopped



Ginger-Garlic Puree

HELLO THAI SEASONING

A rich blend of lemongrass, coconut and aromatic spices!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce

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

Bust out

Baking sheet, medium bowl, measuring spoons, medium pot, large bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Ground Beef	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Thai Seasoning	1 tbsp	2 tbsp
Rice Vinegar	½ tbsp	1 tbsp
Mini Cucumber	132 g	264 g
Green Onion	2	4
Carrot, julienned	56 g	113 g
Spicy Mayo 🌶️	2 tbsp	4 tbsp
Peanuts, chopped	28 g	28 g
Ginger-Garlic Puree	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook beef to a minimum internal temperature of 74°C/165°F and pork to a minimum internal temperature of 71°C/160°F, as size may vary.

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



Cook rice

- Heat a medium pot over medium heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **rice** and **half the ginger-garlic puree**. Cook, stirring often, until fragrant, 2-3 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and bring to a boil over high.
- 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.

4



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Pan-fry until golden, 2-3 min per side.
- Transfer **pork** to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked through, 10-12 min.**

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until golden, 2-3 min per side. Transfer **patties** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 5-8 min.**

2



Marinate pork

- Meanwhile, pat **pork** dry with paper towels.
- Whisk together **Thai Seasoning**, **remaining ginger-garlic puree**, **1 ½ tbsp** (3 **tbsp**) **oil** and **¼ tsp** (½ **tsp**) **salt** in a large bowl.
- Add **pork**, then toss to coat. Set aside.

If you've opted for **ground beef**, whisk together **Thai Seasoning**, **remaining ginger-garlic puree**, **1 ½ tbsp** (3 **tbsp**) **oil** and **¼ tsp** (½ **tsp**) **salt** in a large bowl. Add **beef**, then mix to combine. Form into two 5-inch-wide patties (4 patties for 4 ppl).

5



Dress veggies

- While **pork** roasts, whisk together **half the vinegar** (all for 4 ppl), ½ **tsp** (1 **tsp**) **sugar** and ½ **tbsp** (1 **tbsp**) **oil** in a medium bowl.
- Add **carrots**, **cucumbers** and **half the green onions**. Season with **salt** and **pepper**, then toss to combine.

3



Prep

- Thinly slice **green onions**.
- Halve **cucumbers** lengthwise, then cut into ¼-inch half-moons.

6



Finish and serve

- Fluff **rice** with a fork, then stir in **remaining green onions**.
- Thinly slice **pork**.
- Divide **rice** between bowls. Top with **pork** and **dressed veggies**.
- Sprinkle with **peanuts**. Drizzle **spicy mayo** over top.

Top **finished bowls** with **beef patties**.

Dinner Solved!