

Thai-Spiced Pork

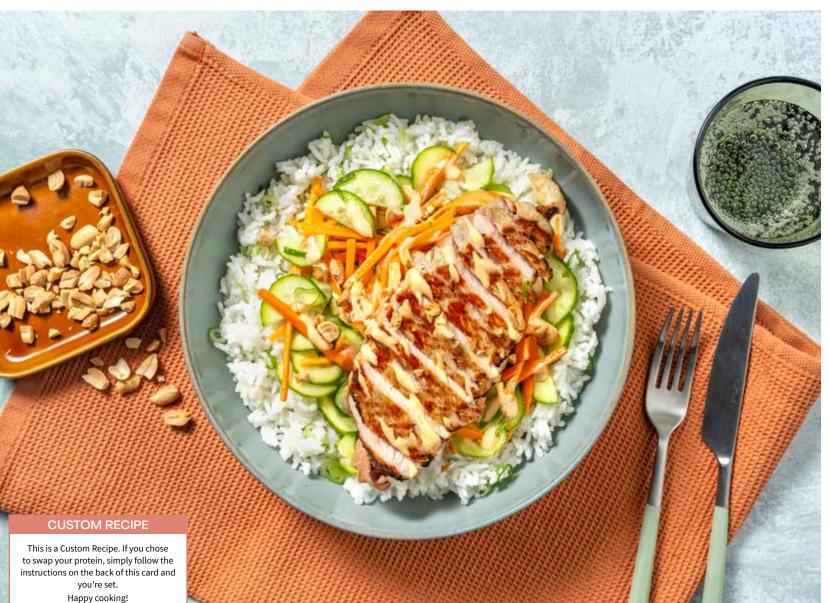
with Dressed Veggies

Spicy

Quick 25 Minutes



Issue with your meal? Scan the QR code to share your feedback.





Pork Chops, boneless





Basmati Rice



Thai Seasoning



Rice Vinegar



Mini Cucumber



Green Onion



Carrot, julienned



Spicy Mayo



Peanuts, chopped



Ginger-Garlic Puree

Start here

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

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

Bust out

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

Ingredients

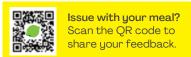
ingi calcile		
	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Ground Beef	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Thai Seasoning	1 tbsp	2 tbsp
Rice Vinegar	½ tbsp	1 tbsp
Mini Cucumber	132 g	264 g
Green Onion	2	4
Carrot, julienned	56 g	113 g
Spicy Mayo 🤳	2 tbsp	4 tbsp
Peanuts, chopped	28 g	28 g
Ginger-Garlic 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.





- 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.



.....

- 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).



Prep

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



Cook pork

- Heat a large non-stick pan over mediumhigh 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.**



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.



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!