



Thai Chilli Ginger & Lemongrass Pork Larb

with Rice, Deluxe Sesame Salad & Mint

FEEL-GOOD TAKEAWAY

NEW

Grab your Meal Kit with this symbol



Basmati Rice



Cucumber



Apple



Lime



Pork Mince



Sweet Soy Seasoning



Ginger Lemongrass Paste



Sweet Chilli Sauce



Deluxe Salad Mix



Sesame Dressing



Mint



Pork Mince

Prep in: 15-25 mins
Ready in: 30-40 mins

Zingy and zesty, our Thai style pork larb is a dish brimming with brightness and flavour. Team with this cooling salad packed with cucumber and colour and some fluffy rice for the perfect balance to this vibrant dish.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Soy Sauce

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water*	1½ cups	3 cups
basmati rice	1 medium packet	1 large packet
cucumber	1	2
apple	1	2
lime	½	1
pork mince	1 medium packet	2 medium packets OR 1 large packet
sweet soy seasoning	1 medium sachet	2 medium sachets
ginger		
lemongrass paste	1 medium packet	2 medium packets
sweet chilli sauce	1 medium packet	1 large packet
soy sauce*	½ tbs	1 tbs
deluxe salad mix	1 medium packet	1 large packet
sesame dressing	1 medium packet	2 medium packets
mint	1 packet	1 packet
pork mince**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3121kJ (746Cal)	626kJ (150Cal)
Protein (g)	32.9g	6.6g
Fat, total (g)	29g	5.8g
- saturated (g)	7.4g	1.5g
Carbohydrate (g)	86.3g	17.3g
- sugars (g)	19.6g	3.9g
Sodium (mg)	1534mg	308mg
Dietary Fibre (g)	23g	4.8g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4040kJ (966Cal)	648kJ (155Cal)
Protein (g)	57g	9.1g
Fat, total (g)	42.7g	6.8g
- saturated (g)	12.6g	2g
Carbohydrate (g)	86.3g	13.8g
- sugars (g)	19.6g	3.1g
Sodium (mg)	1607mg	258mg
Dietary Fibre	23g	3.8g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Cook the rice

- To a medium saucepan, add the **water** and bring to the boil.
- Add **basmati rice**, stir, cover with a lid and reduce heat to low.
- Cook for **10 minutes**, then remove the pan from heat and keep covered until rice is tender and all the water is absorbed, **10 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!

3



Cook the pork

- When rice has **5 minutes** remaining, in a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **sweet soy seasoning** and **ginger lemongrass paste** and cook, stirring, until fragrant, **1 minute**.
- Remove from heat and stir in **sweet chilli sauce**, the **soy sauce** and a squeeze of **lime juice**, until pork is coated.

Custom Recipe: If you've doubled your pork mince, cook pork as above, in batches if your pan is getting crowded. Return all pork to pan before adding the sweet soy seasoning.

2



Get prepped

- Meanwhile, using a vegetable peeler, peel **cucumber** (stopping when you reach the seeds in the centre) into ribbons.
- Cut **apple** into thin sticks.
- Cut **lime** into wedges.

4



Serve up

- In a medium bowl, combine cucumber, apple, **deluxe salad mix** and **sesame dressing**. Season to taste.
- Divide rice and deluxe sesame salad between bowls. Top with Thai chilli ginger and lemongrass pork larb.
- Tear over **mint**. Serve with remaining lime wedges. Enjoy!

Rate your recipe

Our Culinary team is waiting for your feedback!
Let them know what you thought: hellofresh.com.au/rate