HELLO FRESH

Pork Thai Red Curry with Rice, Peanuts & Coriander

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit

Get ready

You'll need

(along with the basics)

Large Frying Pan   **Microwave**

From the pantry

Olive Oil   **Salt & Pepper**

From the cool pouch

	2P	4P
Pork Strips	1 small pkt	1 large pkt
Trimmed Green Beans	1 bag	1 bag
Ginger Lemongrass Paste	1 pkt	2 pkts

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.

1. Sizzle

Capsicum

Lime

Pork Strips

Trimmed Green Beans

- Heat **olive oil** in a frying pan over high heat
- Slice **capsicum** into strips. Slice **lime** into wedges
- Cook **pork**, **capsicum** and **trimmed green beans**, tossing, until browned, **4-5 mins**

2. Simmer

Mild Thai Red Curry Paste

Ginger Lemongrass Paste

Coconut Milk

- Add **curry paste** (1/2 tin for 2P / 1 tin for 4P) and **ginger lemongrass paste**. Cook, tossing, until fragrant, **1 min**
- Add **coconut milk** and simmer, **2 mins**
- Remove from heat, and add a squeeze of **lime**

3. Zap

Microwavable Basmati Rice

Roasted Peanuts

Coriander

- Meanwhile, microwave **rice** until steaming, **2-3 mins**
- Serve up rice and pork
- Top with **peanuts**, torn **coriander** and **lime wedges**

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