

Pork Thai Red Curry with Rice, Peanuts & Coriander

FRESH & FAST Box to plate: 15 mins





Nutrition Per Serving: Energy 2522kJ (603Cal) | Protein 39.4g | Fat, total 38.2g- saturated 18.6g | Carbohydrate 54.2g - sugars 13.5g | Sodium 1243mg Calorie Smart | The quantities provided above are averages only.



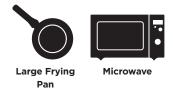


Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You'll need

 $(along \ with \ the \ basics)$



From the pantry



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.



2. Simmer









Microwavable Basmati Rice

Roasted Peanuts



3. Zap

Coriander

- 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**

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





Rate your recipe Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate

Heat olive oil in a frying pan over high heat

• Slice **capsicum** into strips. Slice **lime** into wedges

1. Sizzle

l ime

Trimmed Green Beans

Capsicum

Pork Strips

 Cook pork, capsicum and trimmed green beans, tossing, until browned, 4-5 mins