



Pork Thai Red Curry with Rice, Peanuts & Coriander

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



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.

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2023 | WK11 | W



Get ready

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)



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](https://www.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

2. Simmer



Mild Thai Red Curry Paste



Ginger Lemongrass Paste



Coconut Milk

3. Zap



Microwavable Basmati Rice



Roasted Peanuts



Coriander

- 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**

- 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**



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