



Mild Thai Pork Curry with Rice & Coriander

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Recipe Update

Unfortunately, this week's crushed peanuts were in short supply, so we've replaced it with crispy shallots. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Nutrition Per Serving: Energy 3142kJ (751Cal) | Protein 38.4g | Fat, total 35.2g - saturated 18.4g | Carbohydrate 67.6g - sugars 18.5g | Sodium 2107mg
The quantities provided above are averages only.

We're here to help! Scan here
2023 | WK36 | V



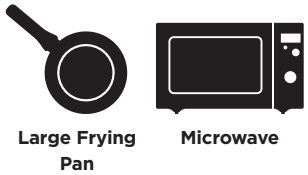
Get ready

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'll need

(along with the basics)



From the pantry



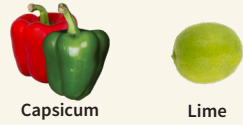
From the cool pouch

	2P	4P
Pork Strips	1 small pkt	2 small pkts OR 1 large pkt
Trimmed Green Beans	1 medium bag	1 large bag
Mild Thai Red Curry 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



2. Simmer



3. Zap



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

- Reduce heat to medium, add **curry paste** and cook until fragrant, **1-2 mins**
- Add **coconut milk** and a splash of water 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 **crispy shallots**, torn **coriander** and **lime** wedges



Rate your recipe

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