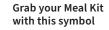
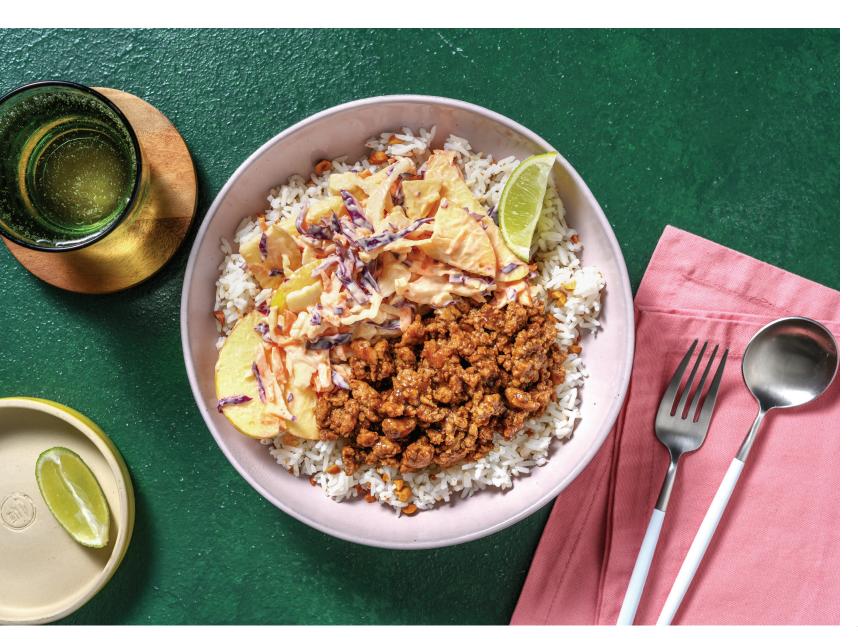
Teriyaki Pork & Peanut Rice with Creamy Coconut-Sweet Chilli Slaw















Teriyaki Sauce





Crushed Peanuts

Slaw Mix



Coconut Sweet Chilli Mayonnaise

Olive Oil, Soy Sauce, Brown Sugar

Before you start

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 will need

Medium saucepan with a lid · Large frying pan

Ingredients

| | 2 People | 4 People |
|---------------------------------|-------------------|--------------------|
| olive oil* | refer to method | refer to method |
| water* | 1 ¼ cups | 2 ½ cups |
| jasmine rice | 1 medium packet | 1 large packet |
| apple | 1 | 2 |
| lime | 1/2 | 1 |
| garlic | 2 cloves | 4 cloves |
| teriyaki sauce | ½ packet | 1 packet |
| soy sauce* | 1 tsp | 2 tsp |
| brown sugar* | 1 tsp | 2 tsp |
| pork mince | 1 small packet | 1 medium packet |
| crushed peanuts | 1 medium packet | 1 large packet |
| slaw mix | 1 small bag | 1 large bag |
| coconut sweet chilli mayonnaise | 1 packet (50g) | 1 packet (100g) |

^{*}Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3399kJ (812Cal) | 802kJ (192Cal) |
| Protein (g) | 34.9g | 8.2g |
| Fat, total (g) | 35.1g | 8.3g |
| - saturated (g) | 7.4g | 1.7g |
| Carbohydrate (g) | 84.9g | 20g |
| - sugars (g) | 20.3g | 20g |
| Sodium (mg) | 792mg | 187mg |

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.



Cook the rice

In a medium saucepan, bring the **water** to the boil. Add the **jasmine rice**. Stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat. Keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

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



Get prepped

While the rice is cooking, thinly slice the **apple**. Cut the **lime** into wedges. Finely chop the **garlic**.



Make the teriyaki glaze

In a small bowl, combine the **teriyaki sauce** (see ingredients), **soy sauce**, **brown sugar** and a splash of **water**.



Cook the pork

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**. Add the **teriyaki glaze** and **garlic**, stirring to combine. Cook until slightly reduced, **1-2 minutes**. Remove the pan from the heat.



Finish the slaw & rice

In a medium bowl, combine the **slaw mix** and **apple**. Add the **coconut sweet chilli mayonnaise** and toss to combine. To the saucepan with the **rice**, stir through the **crushed peanuts**.



Serve up

Divide the peanut rice between bowls. Top with the teriyaki pork and creamy coconut-sweet chilli slaw. Serve with the lime wedges.

Enjoy!