



# Teriyaki Pork & Peanut Rice

with Creamy Coconut-Sweet Chilli Slaw

Grab your Meal Kit with this symbol



Jasmine Rice



Apple



Lime



Garlic



Teriyaki Sauce



Pork Mince



Crushed Peanuts



Slaw Mix



Coconut Sweet Chilli Mayonnaise

Hands-on: **20-30 mins**  
Ready in: **30-40 mins**

This Asian-inspired meal offers the perfect balance of sweet, zesty and umami flavours - which the pork mince and fragrant rice soak up wonderfully.

### Pantry items

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	½	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	1 packet	1 packet
chilli mayonnaise	(50g)	(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](https://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!