







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## Vietnamese Pork Larb with Lime & Coriander

Whisk your tastebuds away to the beautiful land of Vietnam with this HelloFresh larb recipe! This warm yet refreshing recipe incorporates a spectrum of ingredients perfectly. An unbeatably simple but elegant meal that's wonderfully addictive, light and tasty.

 **Prep:** 20 mins  
 **Cook:** 15 mins  
 **Total:** 35 mins

 level 1

 lactose free

### Pantry Items



Water



Vegetable Oil



Salt-Reduced Soy Sauce



Fish Sauce



Rice Wine Vinegar



Brown Sugar



Jasmine Rice



Pork Mince



Carrot



Red Capsicum



Green Beans



Red Onion



Ginger



Garlic



Coriander



Lime

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## QTY

## Ingredients

2 packets	Jasmine rice, rinsed well	
6 cups	water *	
1 tbs	vegetable oil *	
1 packet	pork mince	
1	carrot, peeled & sliced into half moons	🌿
1	red capsicum, diced	
1 packet	green beans, ends trimmed	
½	red onion, thinly sliced	
1 knob	ginger, peeled & grated	
2 cloves	garlic, peeled & grated	⊕
¼ cup	salt-reduced soy sauce *	
2 tsp	fish sauce *	
1	lime, juiced	
2 tsp	rice wine vinegar * (optional)	
2 tsp	brown sugar *	
½ bunch	coriander, leaves picked	🌿

⊕ Ingredient features in another recipe

\* Pantry Items

🌿 Pre-preparation

## Nutrition per serve

Energy	2350	Kj
Protein	34.6	g
Fat, total	13.4	g
-saturated	3.9	g
Carbohydrate	72.8	g
-sugars	8.9	g
Sodium	949	mg



**You will need:** sieve, vegetable peeler, chef's knife, chopping board, fine grater, medium saucepan with a lid, large frying pan and wooden spoon.

**1** Place the **Jasmine rice** and **water** into a medium saucepan and bring to the boil over a high heat. Cover with a lid and reduce the heat to medium. Simmer, covered, for **10-12 minutes**, or until the rice is soft. Drain.



**2** Meanwhile, heat the **vegetable oil** in a large frying pan over a medium-high heat. Add the **pork mince** and cook for **3-4 minutes**, or until just cooked. Add the **carrot, red capsicum, green beans, red onion, ginger** and **garlic** and cook for **4-5 minutes**, or until softened and fragrant. Add the **salt-reduced soy sauce, fish sauce, lime juice, rice wine vinegar** (if using) and **brown sugar** and cook, stirring, for **2 minutes**. Stir through half the **coriander**.



**3** To serve, divide the Jasmine rice between bowls and top with the pork larb mince. Sprinkle with the remaining coriander. Dig in!



**Did you know?** An International Rice Research Institute exists which maintains that half of the world's population depends on this delicious grain.