

Easy Pork & Coconut Baked Rice

with Ginger, Lemongrass & Crispy Shallots

Grab your Meal Kit with this symbol



Baby Broccoli



Green Beans



Pork Mince



Makrut Lime Leaves



Ginger & Lemongrass Paste



Garlic Paste



Arborio Rice



Coconut Milk



Chicken-Style Stock Powder



Baby Spinach Leaves



Crispy Shallots






Chilli Flakes (Optional)

Keep an eye out...

Due to recent sourcing challenges, we've replaced courgette with baby broccoli, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

Pantry items

Olive Oil, Butter, Soy Sauce

 Hands-on: **10-20 mins**
 Ready in: **45-55 mins**
 Spicy (optional chilli flakes)

If you haven't tried pork in baked rice before, well, what can we say - you're missing out! Give it a go with this easy, hands-off recipe, that's studded with crunchy veggies, aromatic ginger and lemongrass and silky baby spinach.

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

Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
baby broccoli	1 bag	1 bag
green beans	1 bag (100g)	1 bag (200g)
pork mince	1 packet	1 packet
makrut lime leaves	1 packet	2 packets
ginger & lemongrass paste	1 packet	1 packet
garlic paste	1 packet	1 packet
arborio rice	1 packet	1 packet
coconut milk	1 box (165ml)	1 tin (400ml)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
boiling water*	1 cup	2 cups
butter*	30g	60g
soy sauce*	1 tsp	2 tsp
baby spinach leaves	1 bag (60g)	1 bag (120g)
crispy shallots	1 packet	1 packet
chilli flakes (optional)	pinch	pinch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3443kJ (822Cal)	595kJ (142Cal)
Protein (g)	37.4g	6.5g
Fat, total (g)	45.1g	7.8g
- saturated (g)	26.3g	4.5g
Carbohydrate (g)	96.3g	16.6g
- sugars (g)	5.5g	1g
Sodium (mg)	1254mg	217mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle. Trim and halve **baby broccoli** and **green beans**.
- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Meanwhile, thinly slice **makrut lime leaves**.

3



Finish the rice bake

- When the rice bake is done, stir through the **butter**, **soy sauce** and **baby spinach leaves**. Season to taste.

TIP: If the rice looks dry, stir through a splash of water.

2



Bake the rice

- Reduce frying pan heat to medium. Add **ginger & lemongrass paste**, **makrut lime**, **garlic paste**, **arborio rice**, **baby broccoli**, **green beans**, **coconut milk** and **chicken-style stock powder** to the **mince** and cook, stirring, until fragrant, **1 minute**. Remove from the heat, then add the **boiling water** (1 cup for 2 people / 2 cups for 4 people).
- Stir to combine, then transfer **pork mixture** to a baking dish. Cover tightly with foil and bake until the liquid has been absorbed and the rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.

4



Serve up

- Divide pork and coconut baked rice between bowls.
- Sprinkle over **crispy shallots** and a pinch of **chilli flakes** (if using) to serve.

Enjoy!