



Thai Ginger Pork & Veggie Larb

with Garlic Rice & Peanuts

Grab your Meal Kit with this symbol



Garlic



Jasmine Rice



Carrot



Asian Greens



Celery



Spring Onion



Lime



Pork Mince



Chilli Flakes (Optional)



Ginger Paste



Oyster Sauce



Crushed Peanuts



Crispy Shallots



Pork Loin Steaks

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

- Hands-on: 20-30 mins
- Ready in: 30-40 mins
- Spicy (optional chilli flakes)



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Whisk away your tastebuds to the beautiful land of Thailand with this larb recipe! Juicy pork mince and sautéed veggies get a hit of ginger and oyster sauce, before being piled on top of fluffy garlic rice for an unbeatably simple but elegant meal that's wonderfully addictive, light and tasty.

Pantry items

Olive Oil, Butter, 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 or wok

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	4 cloves	8 cloves
butter*	20g	40g
water* (for the rice)	1½ cups	3 cups
jasmine rice	1 packet	1 packet
carrot	1	2
Asian greens	1 bag	2 bags
celery	1 stalk	2 stalks
spring onion	1 stem	2 stems
lime	½	1
pork mince	1 packet	1 packet
chilli flakes (optional)	pinch	pinch
ginger paste	1 medium packet	1 large packet
oyster sauce	1 packet (100g)	2 packets (200g)
brown sugar*	1 tbs	2 tbs
water* (for the sauce)	¼ cup	½ cup
crushed peanuts	1 packet	2 packets
crispy shallots	1 sachet	1 sachet
pork loin steaks**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3635kJ (869Cal)	628kJ (150Cal)
Protein (g)	37.3g	6.4g
Fat, total (g)	37.8g	6.5g
- saturated (g)	14.1g	2.4g
Carbohydrate (g)	92.4g	16g
- sugars (g)	17.5g	3g
Sodium (mg)	1998mg	345mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3427kJ (819Cal)	567kJ (135Cal)
Protein (g)	48.4g	8g
Fat, total (g)	27.1g	4.5g
- saturated (g)	9.9g	1.6g
Carbohydrate (g)	92.4g	15.3g
- sugars (g)	17.5g	2.9g
Sodium (mg)	1999mg	331mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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1



Cook the garlic rice

Finely chop **garlic**. In a medium saucepan, melt the **butter** and a dash of **olive oil** over medium heat. Cook 1/2 the **garlic** until fragrant, **1-2 minutes**. Add **water (for the rice)** and a generous pinch of **salt** and bring to the boil. Add **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove from the heat and 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!

4



Cook the pork

Return the frying pan to high heat with a drizzle of **olive oil**. Cook **pork mince** and a pinch of **chilli flakes** (if using), breaking up mince with a spoon, until just browned, **4-5 minutes**. Add **ginger paste** and remaining **garlic** and cook, tossing, until fragrant, **1 minute**. Add **oyster sauce**, the **brown sugar** and **water (for the sauce)** and stir to combine.

CUSTOM RECIPE

Heat frying pan as above. Cook pork strips in batches, tossing, until golden, 2-3 minutes. Return all pork to the pan, then continue with step.

2



Get prepped

While the rice is cooking, finely chop **carrot** (or grate if you prefer). Roughly chop **Asian greens**. Thinly slice **celery** and **spring onion**. Slice **lime** into wedges.

CUSTOM RECIPE

If you've swapped your pork mince for pork loin steaks, slice pork into 1cm strips.

5



Bring it all together

Return **veggies** to the pan with the **pork** and toss to combine. Add a squeeze of **lime juice**, then stir through **spring onion** and **crushed peanuts**.

3



Cook the veggies

Heat a large frying pan or wok over medium-high heat with a drizzle of **olive oil**. Stir-fry **carrot** and **celery** until softened, **4-5 minutes**. Add **Asian greens** and cook, tossing, until wilted, **1 minute**. Transfer to a bowl.

6



Serve up

Divide garlic rice between bowls. Top with Thai ginger pork and veggie larb. Sprinkle over **crispy shallots**. Serve with any remaining lime wedges.

Enjoy!