



# Thai Style Pork Rice Bowl

with Green Beans and Coriander

Family 30-35 Minutes • Mild Spice • 1 of your 5 a day

3



Basmati Rice



Echalion Shallot



Garlic Clove



Red Chilli



Green Beans



Pork Mince



Ketjap Manis



Soy Sauce



Coriander

**Pantry Items**  
Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, lid, garlic press and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Basmati Rice	150g	225g	300g
Echalion Shallot**	1	2	2
Garlic Clove**	2	3	4
Red Chilli**	½	¾	1
Green Beans**	150g	200g	300g
Pork Mince**	240g	360g	480g
Ketjap Manis <b>11</b>	50g	75g	100g
Soy Sauce <b>11 13</b>	25ml	37ml	50ml
Coriander**	1 bunch	1 bunch	1 bunch

Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	347g	100g
Energy (kJ/kcal)	2950 / 705	850 / 203
Fat (g)	27.2	8.0
Sat. Fat (g)	10.0	3.0
Carbohydrate (g)	86.0	25.0
Sugars (g)	19.0	5.3
Protein (g)	34.0	10.0
Salt (g)	4.31	1.24

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**11** Soya **13** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Cook the Rice

Pour the **water for the rice** (see pantry for amount) into a medium saucepan with a tight-fitting lid.

Stir in the **rice** and **¼ tsp salt** and bring to the boil. Once boiling, turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



## Cook the Mince

Add the **pork mince** to the pan and stir-fry until browned, 5-6 mins.

Use a spoon to break it up as it cooks, then drain and discard any excess fat. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.

Add the **shallot**, **garlic** and as much **chilli** as you'd like (add less if you'd prefer things milder). Cook until the **veg** has softened, another 2-3 mins.



## Prep Time

Meanwhile, halve, peel and chop the **shallot** into small pieces. Peel and grate the **garlic** (or use a garlic press).

Halve the **red chilli** lengthways, deseed and finely chop.

Trim the **green beans** and chop into thirds.



## Bring Back the Beans

Return the **green beans** to the pan.

Add the **ketjap manis** and **soy sauce**, then stir everything together until piping hot.

Remove the pan from the heat. Add a splash of **water** if it's a little dry.



## Stir-Fry the Green Beans

Heat a drizzle of **oil** in a large frying pan on high heat.

Once hot, add the **green beans** and stir-fry until tender, about 5-6 mins. **TIP:** Add a splash of water and cover to steam if needed.

When cooked, transfer to a plate. Keep the pan on high heat.



## Finish and Serve

Roughly chop the **coriander** (stalks and all). Mix **two thirds** of the **coriander** into the **pork**.

Fluff up the **rice** with a fork and share between your bowls.

Top with the **pork stir-fry** and sprinkle over the remaining **coriander**.

## Enjoy!