



Thai Style Pork Rice Bowl

with Chinese Leaf, Coriander and Rice

Customer Favourites 30-35 Minutes • Mild Spice

37



Basmati Rice



Echalion Shallot



Garlic Clove



Red Chilli



Spring Onion



Chopped Chinese Leaf



Pork Mince



Ketjap Manis



Soy Sauce



Coriander

Pantry Items
Oil, Salt

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
Spring Onion**	2	3	4
Chopped Chinese Leaf**	120g	240g	240g
Pork Mince**	240g	360g	480g
Ketjap Manis 11)	2 sachets	3 sachets	4 sachets
Soy Sauce 11) 13)	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

	Per serving	Per 100g
for uncooked ingredient	352g	100g
Energy (kJ/kcal)	2527 / 604	718 / 172
Fat (g)	17.5	5.0
Sat. Fat (g)	6.2	1.8
Carbohydrate (g)	80.7	23.0
Sugars (g)	17.7	5.0
Protein (g)	31.6	8.9
Salt (g)	4.28	1.22

Nutrition for uncooked ingredients based on 2 person recipe.

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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1



Cook the Rice

Pour the **cold water for the rice** (see ingredients 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).

4



Add the Veg

Add the **shallot, garlic, spring onion** and as much **chilli** as you'd like (add less if you don't like heat) to the pork and cook for 1 min.

Add the **Chinese leaf** and stir-fry until softened, 3-4 mins.

2



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 and thinly slice the **spring onion**.

5



Sauce Things Up

Once the **veg** has softened, add the **ketjap manis** and **soy sauce** to the pan.

Stir everything together until piping hot, then remove from the heat. Add a splash of **water** if you feel it needs it.

3



Stir-Fry the Mince

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

Once hot, add the **pork mince** 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. The mince is cooked when no longer pink in the middle.

6



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!