



# Asian Pork Schnitzel & Ginger Lemongrass Sauce

with Rice & Pear Rainbow Slaw

Grab your Meal Kit  
with this symbol



Jasmine Rice



Garlic



Carrot



Pear



Coriander



Pork Schnitzels



Southeast Asian  
Spice Blend



Panko Breadcrumbs



Ginger Lemongrass  
Paste



Coconut Milk



Shredded  
Cabbage Mix



Crushed Peanuts



Hands-on: **20-30 mins**  
Ready in: **30-40 mins**

Fluffy rice provides the perfect base for panko-crumbed pork and a rainbow pear slaw that'll have you experiencing a magical fusion feast with ease. For the big finish, pull the rabbit out of the hat by topping your pork with a creamy ginger-infused coconut sauce. Tada!

## Pantry items

Olive Oil, Rice Wine Vinegar, Plain Flour, Egg, Soy Sauce



## 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 lid · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water*	1¼ cup	2½ cups
jasmine rice	1 medium packet	1 large packet
garlic	2 cloves	4 cloves
carrot	1	2
pear	1	2
coriander	1 bag	1 bag
rice wine vinegar* (for the dressing)	2 tsp	1 tbs
pork schnitzels	1 packet	1 packet
plain flour*	1 tbs	2 tbs
Southeast Asian spice blend	1 sachet	2 sachets
salt*	¼ tsp	½ tsp
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
ginger lemongrass paste	1 packet	2 packets
coconut milk	1 medium tin	1 large tin
soy sauce*	2 tsp	4 tsp
rice wine vinegar* (for the sauce)	½ tsp	1 tsp
shredded cabbage mix	1 bag (150g)	1 bag (300g)
crushed peanuts	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4236kJ (1012Cal)	657kJ (157Cal)
Protein (g)	58.6g	9.1g
Fat, total (g)	34.2g	5.3g
- saturated (g)	13.6g	2.1g
Carbohydrate (g)	107.5g	16.7g
- sugars (g)	17.6g	2.7g
Sodium (mg)	1058mg	164mg

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Cook the rice

In a medium saucepan, add the **water** and bring to the boil. Add the **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan 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

Heat a large frying pan over high heat with enough **olive oil** to coat the base. When the oil is hot, cook the **pork** until golden and cooked through, **1-2 minutes** each side (depending on thickness). Transfer to a plate lined with paper towel.

**TIP:** If your pan is getting crowded, cook in batches for the best results!

2



## Get prepped

While the rice is cooking, finely grate the **garlic**. Grate the **carrot**. Finely slice the **pear**. Roughly chop the **coriander**. In a medium bowl, combine the **rice wine vinegar (for the dressing)**, a drizzle of **olive oil** and season with **salt** and **pepper**.

5



## Make the sauce

Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Add the **garlic** and **ginger lemongrass paste** and cook, stirring, until fragrant, **1-2 minutes**. Add the **coconut milk**, **soy sauce** and **rice wine vinegar (for the sauce)**. Stir to combine and simmer until slightly thickened, **1-2 minutes**. Remove from the heat. Set aside. Add the **shredded cabbage mix**, **carrot** and **pear** to the **salad dressing** and toss to combine.

3



## Crumb the pork

Pull apart the **pork schnitzels** (they may be stuck together!). In a shallow bowl, combine the **plain flour**, **Southeast Asian spice blend** and the **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, add the **panko breadcrumbs**. Dip the **pork schnitzels** into the **flour mixture**, followed by the **egg** and lastly in the **panko mixture**. Transfer to a plate.

6



## Serve up

Slice the Asian pork schnitzels. Divide the rice and pear rainbow slaw between bowls. Top with the pork. Spoon over the creamy ginger lemongrass sauce. Sprinkle over the **crushed peanuts**. Garnish with the coriander to serve.

## Enjoy!