



# Pork Thai Red Curry with Rice, Peanuts & Coriander

**FRESH & FAST**

Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3655kJ (873Cal) | Protein 43.1g | Fat, total 49.8g - saturated 27.9g | Carbohydrate 60.7g - sugars 14.6g | Sodium 1550mg  
**Naturally gluten-free** (not suitable for coeliacs) | **Spicy** (Thai red curry paste)

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2021 | WK08 | V



# Get ready

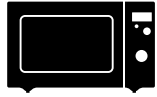
Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You'll need

(along with the basics)



Large Frying Pan



Microwave

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

	2P	4P
Pork Strips	1 medium pkt	1 large pkt
Ginger Lemongrass Paste	1 pkt	2 pkts

## 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. Sizzle



Capsicum



Baby Corn



Lime



Pork Strips

### 2. Simmer



Thai Red Curry Paste (Spicy)



Ginger Lemongrass Paste



Coconut Cream

### 3. Zap



Microwaveable Basmati Rice



Roasted Peanuts



Coriander

- Heat **olive oil** in a frying pan over high heat
- Slice **capsicum** into strips. Cut **corn** into thirds. Slice **lime** into wedges
- Cook **pork, capsicum** and **corn**, tossing, until browned, **4-5 mins**

- Add **curry paste** (1/2 tin for 2P / 1 tin for 4P. Use less if desired!) and **ginger lemongrass paste**. Cook, tossing, until fragrant, **1 min**
- Add **coconut cream** and simmer, **2 mins**
- Remove from heat, and add a squeeze of **lime**

- Meanwhile, microwave **rice** until steaming, **2-3 mins**
- Serve up **rice** and **pork**
- Top with **peanuts**, torn **coriander** and **lime** wedges

