



Lemongrass Lapp-Style Salad

with Beyond Meat[®], Rice and Greens

Veggie

Quick

25 Minutes



Beyond Meat[®]



Lime



Garlic, cloves



Lemongrass



Ginger



Soy Sauce Mirin Blend



Jasmine Rice



Baby Spinach



Mini Cucumber



Basil



Crispy Shallots

HELLO LEMONGRASS

A tall tropical grass with bright lemony notes!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, zester, medium pot, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Lime	1	1
Garlic, cloves	1	2
Lemongrass	1	1
Ginger	30 g	30 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Baby Spinach	56 g	113 g
Mini Cucumber	66 g	132 g
Basil	7 g	7 g
Crispy Shallots	14 g	28 g
Sugar*	1 ¼ tsp	2 ½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Make rice

- Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Cook Beyond Meat®

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **lemongrass** and **Beyond Meat®**. Cook, breaking up **patties** into bite-sized pieces, until slightly crispy, 5-6 min.**
- Remove the pan from heat. Add **laap sauce**. Season with **salt** and **pepper**, then stir to combine.



Prep

- Meanwhile, zest, juice, then cut **remaining lime** into wedges.
- Halve **cucumber** lengthwise, then cut into ½-inch half-moons.
- Peel, then mince or grate **garlic**.
- Roughly chop **basil leaves**.
- Remove outer layer of **lemongrass**, then quarter crosswise. Using the back of a spoon, forcefully tap **lemongrass** to bruise, then finely chop.



Mix salad

- Add **½ tbsp lime juice**, **1 tbsp oil** and **¼ tsp sugar** (dbl all for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spinach** and **cucumbers**, then toss to combine.



Make laap sauce

- Combine **lime zest**, **soy sauce mirin blend**, **ginger**, **garlic**, **¼ cup water** and **1 tsp sugar** (dbl both for 4 ppl) in a small bowl. Set aside.



Finish and serve

- Fluff **rice** with a fork, then stir in **half the basil**.
- Divide **rice** between plates. Top **rice** with **salad**, then spoon **Beyond Meat® laap mixture** over top.
- Sprinkle with **half the crispy shallots** (use all for 4 ppl) and **remaining basil**.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!