



Thai-Style Stir-Fried Pork with Green Beans and Basil

Optional Spice

30 Minutes



Ground Pork



Lime



Red Chili Pepper



Green Beans



Brown Sugar



Onion, chopped



Basmati Rice



Ginger



Soy Sauce



Basil



Garlic Puree

HELLO PAD KRAPOW MOO

This dish is inspired by a popular Thai street food!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Grater, measuring spoons, zester, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Lime	1	2
Red Chili Pepper 🌶️	1	2
Green Beans	170 g	340 g
Brown Sugar	2 tbsp	4 tbsp
Onion, chopped	56 g	113 g
Basmati Rice	¾ cup	1 ½ cup
Ginger	30 g	60 g
Soy Sauce	2 tbsp	4 tbsp
Basil	14 g	14 g
Garlic Puree	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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1

Prep

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. While the **water** comes to a boil, trim, then halve **green beans**. Thinly slice **basil**. Peel, then finely grate **1 tbsp ginger** (dbl for 4 ppl). Zest, then cut **lime** into wedges. Finely chop **chili**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping chili!)



4

Cook pork

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **onions, ginger, garlic puree** and **½ tsp chili**. (**NOTE:** Reference heat guide.) Cook, stirring often, until fragrant, 1-2 min. Add **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**



2

Cook rice

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



5

Finish pork

Sprinkle **brown sugar** over **pork**. Cook, stirring often, until **pork** is dark golden-brown, 2-3 min. Stir in **lime zest, soy sauce, green beans** and **¼ cup water** (dbl for 4 ppl). Cook, stirring often, scraping up any **browned bits** from the bottom of the pan, until **green beans** are warmed through, 1 min.



3

Cook green beans

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **green beans**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Transfer to a plate and set aside.



6

Finish and serve

Fluff **rice** with a fork, then divide between plates. Top with **pork** and sprinkle with **basil**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!