



20-Min: Green Curry with Pork

and Jasmine Rice



ca. 20min



2 Servings

What we send

- 1 pkt green curry sauce ¹⁵
- 10 oz pkg pork strips
- 5 oz jasmine rice
- 1 bell pepper
- 1 medium yellow onion
- ¼ oz fresh cilantro
- 1 oz salted peanuts ⁵

What you need

- kosher salt & ground pepper
- 2 tablespoons neutral oil
- 1½ teaspoons sugar

Tools

- small saucepan
- medium Dutch oven or pot with lid

Allergens

Peanuts (5), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

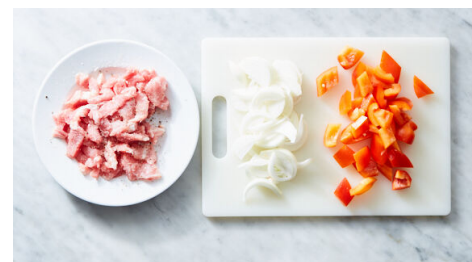
Nutrition per serving

Calories 0kcal



1. Cook rice

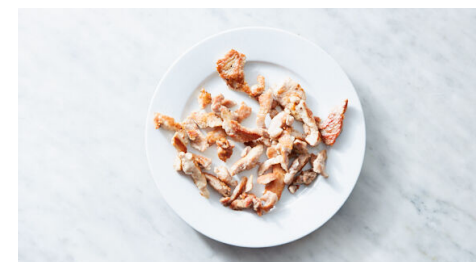
In a small saucepan, combine rice, 1¼ cups water, and ½ teaspoon salt. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Halve and thinly slice half of the onion (save rest for own use). Halve pepper, discard stems and seeds, then cut into 1-inch pieces.

Pat pork dry. Season all over with salt and pepper.



3. Brown pork

In a medium Dutch oven or pot, heat 1 tablespoon oil over medium-high until shimmering. Add pork in an even layer; cook, undisturbed, until browned on bottom, about 2 minutes. Flip and cook 2 minutes more. Transfer to a plate.



4. Cook vegetables

Heat 1 more tablespoon oil in pot with pork. Add onions and peppers; season lightly with salt and pepper. Cook, stirring occasionally, until vegetables are just starting to soften, 2-3 minutes.

Meanwhile, transfer dried herbs to the sachet and flip sachet top over to close. Cut lime into wedges.



5. Simmer curry

Add curry paste to pot; cook, stirring frequently, until paste is fragrant and aromatic, about 1 minute. Add ¾ cup water, coconut milk, spice packet, herb sachet, seasoning mix, and ½ tablespoon sugar. Return pork to pot. Bring to a boil over high heat then reduce heat to medium-low; partially cover pot. Simmer, stirring occasionally, until veggies are completely tender, 5-7 minutes.



6. Finish & serve

Season curry to taste with any additional salt and pepper if desired. Divide curry and rice between bowls and garnish with cilantro sprigs, salted peanuts, and lime wedges. Enjoy!