



Thai Ginger & Lemongrass Pork Larb

with Rice, Sesame Salad & Mint

FEEL-GOOD TAKEAWAY

Grab your meal kit
with this number

37



Jasmine Rice



Cucumber



Apple



Lime



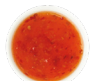
Pork Mince



Sweet Soy
Seasoning



Ginger Lemongrass
Paste



Sweet Chilli
Sauce



Mixed Salad
Leaves



Sesame Dressing



Mint



Pork
Mince



Beef
Mince

Prep in: 15-25 mins
Ready in: 30-40 mins



Protein Rich

Zingy and zesty, our Thai style pork larb is a dish brimming with brightness and flavour. Team with this cooling salad packed with cucumber and colour and some fluffy rice for the perfect balance to this vibrant dish.

Before you start

All ingredients are portioned according to plan size.
Wash hands and fresh veggies.
Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2P	3P	4P	5P	6P
olive oil*	refer to method				
water* (cup(s))	1	2	2	3	3
jasmine rice (packet(s))	1	1	1	2	2
cucumber	1	2	2	3	3
apple	1	1	2	2	3
lime	½	1	1	1½	2
pork mince (grams)	250g	375g	500g	625g	750g
sweet soy seasoning (sachet(s))	1	2	2	3	3
ginger lemongrass paste (packet(s))	1	2	2	3	3
sweet chilli sauce (packet(s))	1	1	1	2	2
soy sauce* (tbsp(s))	½	1	1	1½	1½
mixed salad leaves (packet(s))	1	1	2	2	3
sesame dressing (packet(s))	1	1	2	2	3
mint (packet(s))	1	1	1	2	2

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3010kJ (720Cal)	656kJ (157Cal)
Protein (g)	32.6g	7.1g
Fat, total (g)	28.6g	6.2g
- saturated (g)	7.5g	1.6g
Carbohydrate (g)	82.2g	17.9g
- sugars (g)	16.2g	3.5g
Sodium (mg)	1340mg	292mg
Dietary Fibre (g)	20.4g	4.4g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2025 | CW32



1



Cook the rice

- Add the **water** to a medium saucepan and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **10 minutes**, then remove pan from heat and keep covered until rice is tender and water is absorbed, **10 minutes**.

TIP: The rice will finish cooking in its own steam so don't peek!

3



Cook the pork

- When rice has **5 minutes** remaining, in a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **sweet soy seasoning** and **ginger lemongrass paste** and cook until fragrant, **1 minute**.
- Remove from heat, then stir in **sweet chilli sauce**, the **soy sauce** and a squeeze of **lime juice**, until pork is coated.

2



Get prepped

- Meanwhile, using a vegetable peeler, peel **cucumber** (stopping when you reach the seeds in the centre) into ribbons.
- Cut **apple** into thin sticks.
- Cut **lime** into wedges.

4



Finish & serve

- In a medium bowl, combine cucumber, apple, **mixed salad leaves** and **sesame dressing**. Season to taste with **salt** and **pepper**.
- Divide rice and sesame salad between bowls.
- Top with Thai ginger and lemongrass pork larb.
- Tear over **mint**. Serve with remaining lime wedges. Enjoy!

CUSTOM
OPTIONS



PORK MINCE:

Follow method above, cooking in batches if necessary.



BEEF MINCE:

Follow method above.

SCAN CODE FOR
FULL STEPS AND
NUTRITION INFO

