

MARLEY SPOON



Thai Pork and Broccolini

with Peanuts and Lime



30-40min



4 Portions

With flavours straight from the Land of Smiles, this dish has 'yum' written all over it. The secret ingredient is kaffir lime leaf, whose characteristic fresh, citrusy flavour is unmistakable; also headlining in the flavour department are fish sauce, chilli, peanuts and a slosh of maple syrup. We told you this was good...

What we send

- 4
- 5

What you'll require

- olive oil
- water

Utensils

- large frypan with lid
- large saucepan with lid
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Use less chilli to suit your heat preference, if you prefer. ~ Limes vary in juiciness. If yours don't yield quite enough juice, make up the difference with white vinegar.

Allergens

Fish (4), Peanuts (5). May contain traces of other allergens.

Nutrition per serving

Energy 765kcal, Fat 32.1g, Carbs 66.8g, Proteins 44.9g



1. Prepare ingredients

Bring **1.5L (6 cups) water** to the boil in a large saucepan. Meanwhile, trim the **broccolini**, halve lengthwise then halve widthwise. Trim, then thinly slice the **spring onions**. Thinly slice the **garlic** and **chillies** (see cooking tip). Separate the **kaffir lime leaves**, remove the central vein and very finely shred.



2. Cook rice and peas

Cook the **rice** in the pan of boiling water for 23 mins. Add the **peas** and cook a further 2-3 mins or until the rice and peas are tender. Drain.



3. Make sauce

Meanwhile, juice the **limes**. Combine **60ml (¼ cup) lime juice** (see cooking tip), **60ml (¼ cup) fish sauce** and **2 tbs maple syrup** in a small bowl.



4. Cook pork mince

Heat **2 tbs oil** in a large deep frypan over high heat. Stir-fry the **pork mince** for 4-5 mins until lightly browned, breaking up the lumps with a spoon. Add the **garlic, chilli** and **half the spring onion** and stir-fry for 1 min or until fragrant.



5. Cook broccolini

Add the **broccolini** and **sauce** to the pan. Cover then cook over medium-high heat for 3-4 mins or until the broccolini is just tender.



6. Get ready to serve

Coarsely chop the **peanuts**. Divide the **rice mixture** and **stir-fry** among bowls and drizzle over any pan juices. Scatter over the **remaining spring onion, lime leaf** and peanuts to serve.