





Caramel Pork







Mild, sweet caramel pork served on sticky rice is a quick and yummy dinner that the kids will love.

FROM YOUR BOX

SUSHI RICE	150g
HONEY SHOT	1
HOISIN SAUCE	50ml
GARLIC CLOVES	2
ASIAN GREENS	1 bunch
CARROT	1
LEBANESE CUCUMBER	1
PORK MINCE	1 packet
FRIED SHALLOTS	20g

FROM YOUR PANTRY

sesame oil (or other), soy sauce, cornflour

cooking tool S

frypan, saucepan

Before you start cooking!



1 Cook the Sticky Rice

Rinse sushi rice. Place in a saucepan with 300ml water. Cover and bring to a boil. Reduce heat to medium-low. Cook semi-covered for 20 minutes until rice is tender and water is absorbed.



Use a rice cooker if you have one!



4. cook the asian greens

Heat a frypan with sesame oil over high heat. Add Asian greens and crush in remaining garlic clove. Cook for 4-5 minutes or until cooked to your liking. Remove to a serving plate and keep frypan over high heat.

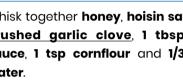


2 Make the Sauce

Whisk together honey, hoisin sauce, 1 crushed garlic clove, 1 tbsp soy sauce, 1 tsp cornflour and 1/3 cup water.



Add 1-2 tsp Chinese 5 spice for extra flavour.





To trim Asian greens, cut off about 2cm from the bottom of the stems. Use to taste.

Trim and slice Asian greens. Julienne

or cut carrot into sticks and dice

3 PRepare the Veggies

cucumber. Keep separate.



5. cook the Pork

Add pork mince to pan (add more oil if needed). Cook, breaking the mince up, until sealed. Pour in sauce and cook for a further 5-6 minutes or until sauce has thickened.



6. finish and serve

Serve pork and pan sauces over sticky rice with a side of carrot, cucumber and cooked Asian greens. Sprinkle with fried shallots to taste.



Add some fresh chilli or chilli oil if you love a bit if heat!