

for the  
little onesMeatballs,  
Sauce & Rice

# CaRAMEL PoRK

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



20 Minutes



2 Servings



PORK

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## 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	500g
FRIED SHALLOTS	20g

## FROM YOUR PANTRY

sesame oil (or other), soy sauce, cornflour

## COOKING TOOLS

frypan, saucepan

You can switch up this dish by serving it in lettuce cups, making fried rice or using the mince to make meatballs.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 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.

**tip** 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**.

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



### 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.



### 3. PREPARE THE VEGGIES

Trim and slice **Asian greens**. Julienne or cut **carrot** into sticks and dice **cucumber**. Keep separate.

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



### 6. FINISH AND SERVE

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

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