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DINNER TWIST
LOCAL, HEALTHY, DELIVEREDFOR the
little onesSteamed or
Raw CarrotCrunchy
CucumberMeatballs,
Sauce & Rice

CARAMEL PORK



20 Minutes



2 SERVINGS



PORK

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

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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!



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.



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.



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.



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 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!