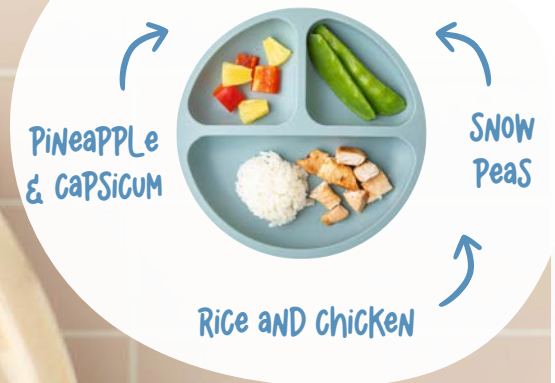


for the
little ones

thai Pineapple Pork



35 Minutes



PORK



2 Servings

Mild Thai style fried rice with sweet pineapple, snow peas and golden ginger-lime pork, finished with crunchy cashews.

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	19g	61g

FROM YOUR BOX

JASMINE RICE	150g
GINGER	20g
LIME LEAF	1
LIME	1
PINEAPPLE PIECES	225g
RED CAPSICUM	1
SNOW PEAS	150g
SPRING ONIONS	1 bunch
CASHEWS	40g
PORK STIR-FRY STRIPS	300g

FROM YOUR PANTRY

oil for cooking (sesame or other), salt, pepper, sugar, fish or soy sauce (see notes)

COOKING TOOLS

large frypan or WOK, saucepan

Use fish sauce for a more Thai-style flavour, or soy sauce for a milder family-friendly option.

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.



1. COOK THE RICE

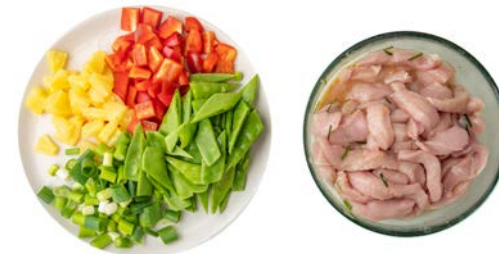
Place **jasmine rice** in a saucepan, cover with **275ml water**. Bring to a boil, cover with a lid and reduce to low. Cook for 10–15 minutes or until **water** is absorbed.

tip Use a rice cooker if you have one!



2. MAKE THE GINGER-LIME SAUCE

Grate **ginger** to yield 1/2 tbsp. Remove tough middle stem from **lime leaf** and slice very finely. Combine with **juice from 1/2 lime**, **1 tbsp fish (or soy) sauce**, **2 tsp sugar**, **1–2 tbsp pineapple juice** (from tin) and **1 tbsp oil**.



3. PREPARE THE INGREDIENTS

Dice **capsicum** and drain **pineapple**. Trim and halve **snow peas**. Slice **spring onions**, keeping some green tops for serving. Toss **pork strips** with **1/2 tbsp ginger-lime sauce** and **1/2 tbsp oil**.

tip Serve capsicum and snow peas fresh if you prefer.



4. COOK THE PORK

Heat a large frypan with **oil** over medium-high heat. Add **pork strips** and cook for 4–5 minutes, turning, until lightly charred and cooked through. Transfer to a plate.

tip Make sure the pan is hot before adding the pork for a lightly charred finish.



5. STIR-FRY THE RICE

Return pan to medium-high heat with more **oil**. Add **prepared vegetables** and cook for 2–3 minutes until just tender. Add **rice** and **remaining ginger-lime sauce**. Toss until warmed through.

tip Serve stir-fried veggies, pork & rice separately if you prefer!



6. FINISH AND SERVE

Serve **pineapple rice** topped with **pork**, **cashews** and **reserved spring onion tops**. Cut **remaining lime** into wedges to serve on the side. Season with **salt and pepper** to taste.