

for the  
little ones

# CaRAMEL PoRK

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



20 Minutes



4/6 Servings



PORK

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## FROM YOUR BOX

	4 PERSON	6 PERSON
SUSHI RICE	300g	300g + 150g
HONEY SHOTS	2	4
HOISIN SAUCE	50ml	2 x 50ml
GARLIC CLOVES	2	3
KAI LAN	1 bunch	1 bunch
CARROTS	2	3
LEBANESE CUCUMBERS	2	3
PORK MINCE	500g	2 x 500g
FRIED SHALLOTS	20g	2 x 20g

## FROM YOUR PANTRY

sesame oil (or other), soy sauce, cornflour

## COOKING TOOLS

large 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 **650ml 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.

**6P – Use 950ml water for the rice.**



### 2. MAKE THE SAUCE

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

**6P – Mix honey, hoisin sauce, 2 crushed garlic cloves, 2 tbsp soy sauce, 2 tsp cornflour and 2/3 cup water.**



### 3. PREPARE THE VEGGIES

Trim and slice **kai lan**. Julienne or cut **carrots** into sticks and dice **cucumbers**. Keep separate.

**tip** To trim kai lan, cut off about 2cm from the bottom of the stems.



### 4. COOK THE KAI LAN

Heat a large frypan with **sesame oil** over high heat. Add **kai lan** 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 kai lan**. Sprinkle with **fried shallots** to taste.

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