

C



DINNER TWIST
LOCAL, HEALTHY, DELIVERED

FOR the
little ones

Steamed or
Raw Carrot

Crunchy
Cucumber

Meatballs,
Sauce & Rice



CARAMEL PORK

20 Minutes

4/6 SERVINGS

PORK

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

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

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!