

**Product Spotlight:
Water Chestnuts**

Water chestnuts are high in dietary fibre, and with their crunchy radish-like texture, they are a great addition to any stir-fry!



Caramelised Pork Lettuce Cups

Best assembled at the table! Caramelised savoury pork mince with crunchy water chestnuts, basmati rice, fresh toppings and roasted peanuts, all ready to fill crisp lettuce cups.



25 minutes



4 servings



Pork

17 February 2023

Make a bowl!

You can serve the pork stir-fry on a bed of rice along with toppings and shredded lettuce leaves instead of making lettuce cups!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	18g	34g

FROM YOUR BOX

BASMATI RICE	300g
GINGER	1 piece
LIME	1
SPRING ONIONS	1 bunch
PORK MINCE	600g
SLICED MUSHROOMS	1 punnet
GEM LETTUCE	3-pack
CARROT	1
ROASTED PEANUTS	1 packet (60g)
SLICED WATER CHESTNUTS	1 tin

FROM YOUR PANTRY

oil for cooking, pepper, fish sauce (or soy sauce), sugar (of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

The sugar helps caramelise the pork. You can choose to start with 2 tbsp if you prefer less sugar. You can use sesame oil to cook this dish.

Stirring the pork mince occasionally will help the mixture to brown and caramelise. The high heat will help reduce any liquid in the pan.



1. COOK THE RICE

Place rice in a saucepan, cover with **600ml water**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE SAUCE

Peel and grate ginger. Combine with juice from 1/2 lime (wedge remaining), **3 tbsp fish sauce**, **2–3 tbsp sugar** and **1 tbsp oil** (see notes).



3. COOK THE PORK

Slice spring onions (reserve some tops for garnish). Add to a frypan over high heat with **oil** and pork mince and mushrooms. Cook for 5 minutes until browned. Stir in sauce and leave to cook for 8–10 minutes, stirring occasionally (see notes).



4. PREPARE THE TOPPINGS

Meanwhile, separate and rinse lettuce leaves. Julienne or grate carrot. Chop peanuts. Set aside.



5. ADD WATER CHESTNUTS

Drain and stir water chestnuts into pork mixture (chop if preferred). Take off heat and season with more **fish sauce** and **pepper** to taste.



6. FINISH AND SERVE

Serve rice, caramelised pork and lettuce cups at the table for filling. Garnish the cups with spring onion tops, peanuts and carrot. Serve with lime wedges.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

