



Product Spotlight: Lemongrass


To prepare your lemongrass, cut it in half lengthways and remove the core. Bash with the end of your knife to release the perfumes before chopping.



Lemongrass Pork Steaks

with Coconut & Lime Dressing

Pork steaks cooked with a fragrant lemongrass paste and served with brown rice, coconut and mint salad and a delicious lime dressing.

 25 minutes

 4 servings

 Pork

20 January 2023

Make kebabs!

Cut the pork steaks into strips lengthways and thread them onto skewers! You can cook these kebabs on the BBQ for an extra charred flavour.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	25g	33g

FROM YOUR BOX

BROWN RICE	300g
LEMONGRASS STALK	1
GINGER	1 piece
PORK STEAKS	600g
LIME	1
SNOW PEAS	1 bag (150g)
RADISHES	1 bunch
MINT	1 packet
DESICCATED COCONUT	1 packet

FROM YOUR PANTRY

sesame oil, salt, pepper, soy sauce, sugar (of choice)

KEY UTENSILS

large frypan, saucepan, stick mixer or blender

NOTES

If you are short on time, you can coat the pork steaks with chopped lemongrass instead of making the paste. Peel and grate the ginger and use it in the dressing instead.

We used brown sugar in the dressing. Coconut sugar would also work well!



1. COOK THE RICE

Add rice to a saucepan and cover with water. Bring to a boil and simmer for 15-20 minutes until tender. Drain and rinse.



2. MAKE LEMONGRASS PASTE

Chop white end of lemongrass stalk. Peel and slice ginger. Blend with **1 tbsp sesame oil** and **2 tbsp water** using a stick mixer or blender (see notes).



3. COOK THE PORK

Coat pork steaks with 1 1/2 tbsp lemongrass paste, **salt and pepper**. Heat a frypan or griddle pan over medium-high heat with **2 tsp sesame oil**. Cook pork steaks for 4-5 minutes each side or until cooked through.



4. PREPARE THE DRESSING

Combine remaining lemongrass paste with zest and juice from 1/2 lime, **2 tbsp soy sauce**, **1 tbsp sugar** and **3/4 cup water** (see notes).



5. PREPARE THE SALAD

Trim and halve snow peas. Slice radishes and mint leaves. Toss together with desiccated coconut and juice from 1/2 lime.



6. FINISH AND SERVE

Divide rice, pork and salad among plates. Spoon over dressing to taste.

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

