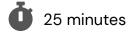






Pork San Choy Bau

Fresh lettuce cups assembled at the table for an easy weeknight dinner! This pork san choy bau features GH Produce's Chinese five-spice mix, pork mince, fresh veggies and basmati rice.





4 servings



Make it a bowl!

You can serve all the components in a bowl instead! Shred the lettuce and use it as a topping instead of as cups.

PROTEIN TOTAL FAT CARBOHYDRATES 36g

FROM YOUR BOX

BASMATI RICE	300g
SPRING ONIONS	1 bunch
PORK MINCE	500g
FIVE-SPICE MIX	1 sachet
CORN COB	1
GINGER	1 piece
BABY COS LETTUCE	2
RED CAPSICUM	1
ROASTED CASHEWS	1 packet

FROM YOUR PANTRY

sesame oil, sweet chilli sauce (optional), soy sauce, pepper

KEY UTENSILS

large frypan, saucepan with lid

NOTES

If you have young children who prefer milder flavours, start with 1 tbsp Chinese five-spice, then add more to taste.



1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water. Bring to a boil. Cover with lid and cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. COOK THE PORK

Heat a frypan over medium-high heat with **sesame oil.** Slice white ends of spring onions and add to pan along with pork and 1-2 tbsp five-spice mix (see notes). Remove corn from cob and peel and grate ginger. Add to pan and cook for 8-10 minutes until cooked through.



3. PREPARE THE TOPPINGS

Meanwhile, separate and wash lettuce leaves. Finely slice green ends of spring onions. Dice or slice capsicum and chop cashews. Set aside.



4. TOSS THE RICE

Toss cooked rice into pan. Add 2-3 tbsp soy sauce and 2 tbsp sweet chilli sauce (optional). Season to taste with pepper and extra soy sauce.



5. FINISH AND SERVE

Serve pork rice at the table with lettuce cups and toppings for assembling.



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**



