




### Product Spotlight: Ginger


You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!



## 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.

 25 minutes

 4 servings

 Pork

15 September 2023

## 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.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	11g	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.



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### 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**

