




### Product Spotlight: Ginger


Ginger is a part of the Zingiberaceae family (try to pronounce that!), which also includes turmeric and cardamom.



## 4 Pork San Choy Bow

This exotic-sounding name simply means pork lettuce cups. These are filled with an aromatic pork, veggie and rice mix and topped with peanuts and cucumber.

 25 minutes

 2 servings

 Pork

30 July 2021

*Make a stir-fry instead*

*If preferred, keep cooked rice separate. Serve with stir-fried pork mince, cooked with soy sauce, ginger, garlic, sweet chilli sauce, and any spare veggies you'd like to add. Use the lettuce to make a simple side salad, dressed in a little oil, vinegar, salt and pepper.*

## FROM YOUR BOX

BASMATI RICE	150g
PORK MINCE	300g
SPRING ONIONS	2
GINGER	1 piece
BROCCOLINI	1 bunch
RED CAPSICUM	1/2 *
COS LETTUCE	1
PEANUTS	1 packet (50g)
LEBANESE CUCUMBER	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

pepper, soy sauce, 1 garlic clove, sweet chilli sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

Use the rice tub to easily measure the right amount of water.

**No pork option** – pork mince is replaced with chicken mince. Add 1/2 tbsp oil in step 2.



### 1. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water (see notes). Cover with lid, cook over low heat for 10–15 minutes. Remove from heat, let stand for 5 minutes. Stir carefully with a fork.



### 2. COOK THE MINCE

Heat a frypan over high heat. Add pork mince and cook for 4–5 minutes, breaking up with a spoon as you go. Slice spring onions, grate ginger to yield 1 tsp, and crush **garlic**. Add to pan as you go.



### 3. ADD THE VEGETABLES

Chop broccolini, including stalks, and add to pan with diced capsicum. Cook for 2–3 minutes, then add **1 1/2 tbsp soy sauce** and **1 tbsp sweet chilli sauce**.



### 4. PREPARE THE LETTUCE

Wash and separate lettuce leaves. Roughly chop peanuts. Dice cucumber.



### 5. ADD THE RICE

Stir rice through the pork mince and season to taste with **soy sauce** and **pepper**.



### 6. FINISH AND PLATE

Serve pork and rice into lettuce cups and top with cucumber and peanuts. Add extra **soy sauce** and **sweet chilli sauce** on the side.

**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](mailto:hello@dinnertwist.com.au)

