



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Plantagenet Pork

The pork mince in this dish is from Plantagenet's free-range farms. That means it's ethically & sustainably produced and RSCPA-approved!



## 4 Vietnamese Caramelised Pork

with Rice

Sweet, salty, caramelised... these street-food flavours from Vietnam come together beautifully in this family-friendly pork mince dinner.

 30 minutes

 2 servings

 Pork

14 September 2020

*Get help from little hands*

*The fresh veggie toppings in this dish are relatively soft and easy to chop. Why not invite the kids into the kitchen to help prepare them?*

## FROM YOUR BOX

BASMATI RICE	150g
SPRING ONIONS	1/4 bunch *
GINGER	1 piece
GARLIC CLOVE	1
PORK MINCE	300g
TOMATO	1
CONTINENTAL CUCUMBER	1/3 *
GEM LETTUCE	1
RED CAPSICUM	1/2 *
RED CHILLI	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

sesame oil, fish or soy sauce, brown sugar, pepper, red or rice wine vinegar

## KEY UTENSILS

frypan, saucepan

## NOTES

De-seed the chilli before slicing to reduce the heat. Or, if you like it spicy, finely chop half the chilli and add to the frypan with pork mince.

**No pork option** – pork mince is replaced with **chicken mince**. Cook as per recipe, adding 1 tbsp oil at step 3.



### 1. COOK THE RICE

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



### 2. COOK THE AROMATICS

Heat a frypan with **sesame oil** over medium heat. Slice spring onions, grate ginger to yield 1 tbsp and crush garlic. Add to pan as you go and cook for 2 minutes.



### 3. ADD THE PORK

Increase heat to high, add pork mince, and cook for 3 minutes, breaking up with a spoon. Stir in **1 tbsp brown sugar and 1/2 tbsp soy or fish sauce**.

Cook for 2–3 minutes without stirring while the juices start caramelising.



### 4. PREPARE THE EXTRAS

Wedge tomato, roughly chop cucumber, wedge lettuce, slice capsicum and chilli (see notes). Arrange on a plate.

Whisk together **1 tbsp sesame oil, 1/2 tbsp fish or soy sauce, 1/2 tbsp vinegar, pepper and 1/2 tsp brown sugar** to make a dressing.



### 5. FINISH THE PORK

Mix pork mince well and cook for a further 2 minutes without stirring. When well browned and almost dry, remove from heat. Season with **soy or fish sauce and pepper**.



### 6. FINISH AND PLATE

Divide rice among bowls. Top with mince and fresh ingredients, drizzle with dressing.

**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**

