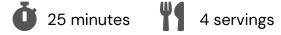




# Five-Spice Pork

Stir-fried vegetables with fragrant rice and tender free-range pork steaks.







# Fresh veggie sticks

Serve capsicum, carrot and celery fresh as veggie sticks on the side if preferred.

#### FROM YOUR BOX

BASMATI RICE	300g
PORK STEAKS	600g
RED ONION	1/2 *
CARROT	1
CELERY STICKS	2
RED CAPSICUM	1
GREEN BEANS	1/2 bag (125g) *
CHIVES	1/3 bunch *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking (see notes), pepper, Chinese five spice, honey (or maple syrup), soy sauce

#### **KEY UTENSILS**

2 frypans, saucepan

#### **NOTES**

We used sesame oil for extra flavour.

If you have some, you can add 1-2 crushed garlic cloves with the veggies.

No pork option - pork steaks are replaced with chicken schnitzels. Cook for 4-5 minutes on each side or until cooked through.



#### 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. MARINATE THE PORK

Whisk together 1 tbsp five spice, 1/2 tbsp honey, 2 tbsp soy sauce and 2 tbsp oil. Add pork steaks and turn to coat. Leave to the side.



#### 3. PREPARE THE VEGETABLES

Slice red onion, carrot, celery, capsicum and green beans.



# 4. COOK THE PORK

Heat a frypan over medium-high heat. Shake marinade from pork and add to pan (keep marinade). Cook for 4-5 minutes each side or until cooked to your liking. Return marinade to pan and simmer for 1-2 minutes. Season to taste with **pepper and soy sauce.** 



# **5. STIR-FRY THE VEGETABLES**

Heat a second pan with oil. Add all the vegetables (see notes) to the pan and stir-fry for 2-3 minutes until just tender. Add 1 tbsp soy sauce, 1 tbsp honey, and pepper to taste.



# 6. FINISH AND PLATE

Slice pork steaks and serve with rice and vegetables. Pour over sauce from pan. Slice chives and scatter on top.

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



