



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

 4 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 | 300g |
| PORK MINCE | 600g |
| SPRING ONIONS | 1/2 bunch * |
| GINGER | 1 piece |
| BROCCOLINI | 1 bunch |
| WATER CHESTNUTS | 227g |
| COS LETTUCE | 2-pack |
| PEANUTS | 1 packet (50g) |
| LEBANESE CUCUMBER | 1 |

**Ingredient also used in another recipe*

FROM YOUR PANTRY

pepper, soy sauce, 2 garlic cloves, 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 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 and crush **garlic**. Add to pan as you go.



3. ADD THE VEGETABLES

Chop broccolini, including stalks, and add to pan with drained water chestnuts. Cook for 2–3 minutes, then add **3 tbsp soy sauce and 2 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**

