



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

 4 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	300g
SPRING ONIONS	1/2 bunch *
GINGER	1 piece
GARLIC CLOVES	2
PORK MINCE	600g
TOMATOES	2
CONTINENTAL CUCUMBER	1/2 *
GEM LETTUCE	1
RED CHILLI	1
BEAN SHOOTS	1 bag (250g)

**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

large 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 **2 tbsp brown sugar** and **1 tbsp soy or fish sauce**.

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



4. PREPARE THE EXTRAS

Wedge tomatoes, roughly chop cucumber, wedge lettuce and slice chilli (see notes). Arrange on a plate with half the bean shoots.

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



5. FINISH THE PORK

Add remaining bean shoots, mix 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

