



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Ozzie Five Spice

This five-spice mix is a delicious blend of fennel seed, cinnamon, clove, native Kunzea and finger lime, all made locally by GH Produce!



G4 Ozzie Five-Spice Pork with Stir-Fry

A beloved dinner classic, but with a twist! This stir-fry boasts pork steaks coated in an Australian native five-spice blend from GH Produce, is packed full of veggies and served over basmati rice.



20 minutes



4 servings



Pork

28 October 2022

Spice it up!

Serve this stir-fry with a few slices of fresh red chilli, your favourite hot sauce, some dried chilli flakes or a teaspoon (or more!) of chilli crisp.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	23g	68g

FROM YOUR BOX

BASMATI RICE	1 packet (300g)
PORK STEAKS	600g
OZZIE FIVE-SPICE	1 packet
SPRING ONIONS	1 bunch
RED CAPSICUM	1
CARROTS	2
ASIAN GREENS	1 bunch

FROM YOUR PANTRY

sesame oil, salt, pepper, soy sauce (or tamari),
1 garlic clove

KEY UTENSILS

large frypan, saucepan

NOTES

The Ozzie five-spice is quite bold in flavour, use less for a milder taste.



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Bring to a boil. Cover with a lid and reduce to lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. COOK THE PORK STEAKS

Heat a large frypan over medium-high heat. Coat steaks with **sesame oil**, Ozzie five-spice (see notes), **salt and pepper**. Add to pan and cook for 2-3 minutes each side until cooked through. Remove steaks and keep pan over heat.



3. STIR-FRY THE VEGETABLES

Slice spring onions and red capsicum. Thinly slice carrots. Increase heat to high and add to pan with extra **sesame oil**. Stir-fry for 3-5 minutes until spring onions begin to char. Crush **garlic clove** and slice Asian greens. Add to pan and stir to combine.



4. SEASON THE STIR-FRY

Season stir-fry with **2 tbsp soy sauce**, **1 tbsp sesame oil** and **pepper**. Cook for a further minute.



5. FINISH AND SERVE

Slice pork steaks.

Divide rice among plates. Serve with stir-fry and slices of pork steak.

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**

