



Product Spotlight: Ginger

Store your ginger in the freezer! Peel before you store. When you need to use it, grate the ginger while it is frozen. You can use leftover ginger (and peel) in tea, stock or poaching liquid for extra flavour.



Shoyu Pork with Green Stir Fry

Shoyu pork is the perfect combination of sweet, salty and umami flavours, served over nutty brown rice with crispy enoki mushrooms, garlic stir-fried kai lan and fresh spring onions.



20 minutes



4 servings



Pork

21 July 2023

Spice it up!

Can you handle the heat? This dish would love some spice! Fresh red chilli, a drizzle of chilli oil, or a sprinkle of dried chilli flakes would make a perfect addition.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	17g	34g

FROM YOUR BOX

BROWN RICE	300g
GINGER	1 piece
RAMEN MARINADE	2x50g
PORK STEAKS	600g
ENOKI MUSHROOMS	1 packet
KAI LAN	1 bunch
GARLIC CLOVE	1
SPRING ONIONS	1 bunch

FROM YOUR PANTRY

sesame oil, salt, pepper, soy sauce (or tamari)

KEY UTENSILS

2 frypans, saucepan

NOTES

Use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!

Cook pork steaks whole if preferred and slice to serve.



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes, or until tender. Drain and rinse.



2. PREPARE THE SAUCE

Peel and grate ginger (see notes). Add to a bowl along with ramen marinade and **1/2 cup water**.



3. COOK THE PORK

Cut pork into batons (see notes). Heat a large frypan over medium-high heat. Toss pork with **1 tbsp soy sauce** and **pepper** and add to pan. Cook for 4–6 minutes until browned. Add sauce to pan and cook for a further 1–2 minutes to warm the sauce.



4. CRISP THE MUSHROOMS

Heat a second frypan over medium-high heat with **sesame oil**. Trim mushrooms and add to pan. Cook for 4–6 minutes until crispy. Remove from pan and keep pan over heat for step 5.



5. STIR-FRY THE GREENS

Halve kai lan and crush garlic clove. Slice spring onions into 3cm pieces (reserve green tops for step 6). Add kai lan stems, garlic and spring onions to pan and stir-fry for 3 minutes. Add leaves and cook for a further 2 minutes. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Thinly slice spring onion green tops. Divide rice among bowls. Add stir-fried greens. Top with crispy mushrooms and pork. Spoon over sauce from pan and garnish with chives.



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