



### Product Spotlight: Cashew Nuts

The cashew tree originated in Brazil, and large juicy apples with cashew nuts attached to the bottom hang from its branches!



## Stir-fried Pineapple Pork

### with Jasmine Rice

Stir-fried pork with capsicum and sweet pineapple served over fluffy jasmine rice topped with a fresh cucumber salsa and crunchy cashew nuts.



25 minutes



2 servings



Pork

## Make a curry!

*Add a tin of coconut milk and some red curry paste instead of sweet chilli sauce to make it a simple pork and pineapple curry to serve over the jasmine rice.*

Per serve:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	36g	17g	94g

## FROM YOUR BOX

JASMINE RICE	150g
SPRING ONIONS	1 bunch
RED CAPSICUM	1
PINEAPPLE PIECES	225g
LIME	1
LEBANESE CUCUMBER	1
PORK MINCE	500g
GARLIC CLOVES	2
KAFFIR LIME LEAVES	2
CASHEW NUTS	40g

## FROM YOUR PANTRY

sesame oil, soy sauce, sweet chilli sauce

## KEY UTENSILS

saucepan, frypan

## NOTES

You can halve and use scissors to cut lime leaves into thin strips straight into the pan.

To increase the flavour, you can use some red curry paste, or other Thai style curry paste if you have some in your fridge!



### 1. COOK THE JASMINE RICE

Place **rice** in a saucepan, cover with **275ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, uncover and stand for 5 minutes. Stir carefully with a fork.



### 2. PREPARE THE INGREDIENTS

Slice **spring onions** (reserve green tops) and **capsicum**, drain **pineapple** (reserve juice). Zest **lime**, keep separate.



### 3. MAKE THE SALSA

Finely dice **cucumber** and slice reserved green tops of the spring onions. Toss together with juice from 1/2 lime and drizzle with **sesame oil**.



### 4. COOK THE PORK

Heat a large pan with **1-2 tbsp sesame oil** over high heat. Add **pork mince** and cook for 5 minutes, or until browned. Crush in **garlic**, slice and add **lime leaves** (see notes).



### 5. FINISH THE STIR-FRY

Add spring onions, capsicum and pineapple. Stir-fry until softened then add **2 tbsp sweet chilli sauce**, **2 tbsp soy sauce**, **1-2 tbsp reserved pineapple juice** and lime zest. Cook for further 2-3 minutes.



### 6. FINISH AND SERVE

Serve pork stir-fry with jasmine rice and remaining lime cut into wedges. Top with fresh cucumber salsa and **cashew nuts**.



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