



### Product Spotlight: Pineapple

A pineapple is neither an apple nor a pine. It's actually a berry! This essential summer fruit is high in vitamin C.



## Sweet and Sour Pork

Tender pieces of diced pork, coated and pan-fried until golden, then simmered in a sticky sweet and sour sauce with pineapple, capsicum, and onion. Served over fluffy jasmine rice and finished with fresh chives.



30 minutes



Pork



4/6 servings

### BBQ it!

*You can thread the diced pork, capsicum and onion onto skewers ready to grill on the BBQ. Use the pineapple and chives to make a simple fried rice on the side.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	12g	46g

## FROM YOUR BOX

	4 PERSON	6 PERSON
JASMINE RICE	300g	300g + 150g
TINNED PINEAPPLE PIECES	225g	225g
TOMATO SAUCE	2 small jars	2 small jars
BROWN ONION	1	1
GREEN CAPSICUM	1	2
RED CAPSICUM	1	2
DICED PORK	600g	600g + 300g
CHIVES	1 bunch	1 bunch

## FROM YOUR PANTRY

oil for cooking, salt, pepper, cornflour, soy sauce, sugar (of choice)

## KEY UTENSILS

large frypan or wok, saucepan

## NOTES

Use sesame oil for a more fragrant flavour.

You can stir some chives through the sweet and sour pork as well.



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### 1. COOK THE RICE

Place **rice** in a saucepan, cover with **550ml 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.

**6P** – use 825ml water to cook the rice.



### 2. PREPARE THE SAUCE

Drain **pineapple juice** into a small bowl (set **pineapple pieces** aside). Whisk **juice** together with **tomato sauce**, **1 tbsp sugar**, **2 tbsp soy sauce** and **2 tbsp cornflour**.

**6P** – whisk **pineapple juice**, **tomato sauce**, **1 1/2 tbsp sugar**, **3 tbsp soy sauce**, **2 1/2 tbsp cornflour** and **1 tbsp water**.



### 3. PREPARE THE STIR FRY

Dice **onion** and **capsicums**.

Season **diced pork** with **salt and pepper**.

Dust with **1 tbsp cornflour**.

**6P** – dust pork with **1 1/2 tbsp cornflour**.



### 4. COOK THE PORK

Heat a large wok or frypan over high heat with **oil** (see notes). Add **pork** and cook for 4 minutes until browned.



### 5. COOK THE STIR FRY

Add **onion** and **capsicums** to wok. Cook for 3–5 minutes until tender. Pour in **prepared sauce** and **pineapple** simmer for 2–3 minutes until thickened.



### 6. FINISH AND SERVE

Slice **chives** and use to garnish **pork** (see notes). Serve with **rice**.

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