



Product Spotlight: Daikon

Daikon is a long white radish which can grow up to 40cm! It can be enjoyed both cooked and raw.



Adobo Pork with Crunchy Pickle and Coconut Rice

Tender pork simmered in a bold adobo-style sauce paired with fragrant coconut rice and a crunchy, refreshing quick pickle of daikon, carrot, and cucumber – a vibrant fusion of sweet, tangy, and savoury.



35 minutes



2 servings



Pork

Switch it up!

For a warmer dish, add all the daikon, carrot, shallot and mint to the stir-fry instead!

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	24g	48g

FROM YOUR BOX

BASMATI RICE	150g
COCONUT MILK	165ml
DAIKON	1
CARROT	1
LEBANESE CUCUMBER	1
SHALLOT	1
RED CHILLI	1
MINT	1 bunch
DICED PORK	300g
ADOBO SPICE MIX	1 packet
CHINESE STIR-FRY SAUCE	50ml

FROM YOUR PANTRY

oil for cooking, salt, pepper, rice wine vinegar (see notes), sugar (of choice)

KEY UTENSILS

large frypan, saucepan with lid

NOTES

Rice wine vinegar can be substituted with white or apple cider vinegar.

Daikon can vary in size. For this dish we recommend roughly 200g daikon for the pickle and 200g for the pork.

Adobo spice mix: bay leaves, black peppercorns, brown sugar.



1. COOK THE COCONUT RICE

Place **rice** and **coconut milk** in a saucepan. Add **1 cup water** and a pinch of **salt**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE PICKLE

Combine **1/4 cup vinegar**, **1 tbsp sugar** and **1 tsp salt** in a large bowl. Peel and thinly slice **1/2 daikon** (see notes) and **carrot** into crescents. Slice **cucumber**, **shallot**, **chilli** and **mint**. Toss all together.



3. BROWN THE PORK

Dice remaining **daikon** (1cm). Coat **pork** with **salt and pepper**. Heat a large frypan with **oil** over high heat. Cook **daikon** and **pork** for 6–8 minutes tossing to brown. Remove **pork** and set aside (see step 5).



4. SIMMER THE SAUCE

Stir in **adobo spice mix**, **Chinese stir-fry sauce**, **2 tbsp vinegar** and **1/3 cup water**. Simmer for 5 minutes until slightly reduced.



5. RETURN THE PORK

Return **pork** to pan and toss to coat in **sauce**. Take off heat.



6. FINISH AND SERVE

Divide **rice** and **adobo pork** among shallow bowls. Squeeze out excess liquid from **pickle** before serving on the side.

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