



### 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



4/6 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
4/6 Person:	27g/30g	19g/25g	46g/48g

## FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
COCONUT MILK	165ml	2 x 165ml
DAIKON	1	1
CARROT	1	2
LEBANESE CUCUMBERS	2	2
SHALLOT	1	1
RED CHILLI	1	1
MINT	1 bunch	1 bunch
DICED PORK	600g	600g + 300g
ADOBO SPICE MIX	1 packet	2 packets
CHINESE STIR-FRY SAUCE	100ml	100ml + 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 **2 cups 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.

**6P** – use 3 cups water.



### 4. SIMMER THE SAUCE

Stir in **adobo spice mix**, **Chinese stir-fry sauce**, **1/4 cup vinegar** and **1/2 cup water**. Simmer for 5 minutes until slightly reduced.

**6P** – use 1/3 cup vinegar and 3/4 cup water.



### 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 **cucumbers**, **shallot**, **chilli** and **mint**. Toss all together.

**6P**– use 1/3 cup vinegar, 1 1/2 tbsp sugar and 1 1/2 tsp salt.



### 5. RETURN THE PORK

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



### 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).



### 6. FINISH AND SERVE

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

**How did the cooking go?** Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.  
**Something not right?** Text us on **0440 132 826** or email **hello@dinnertwist.com.au**

