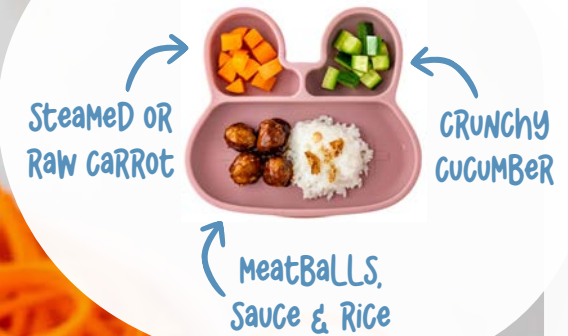


for the
little ones

CaRAMEL PoRK

Mild, sweet caramel pork served on sticky rice is a quick and yummy dinner that the kids will love.



20 Minutes



2 Servings



PoRK

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FROM YOUR BOX

SUSHI RICE	150g
HONEY SHOT	1
GARLIC CLOVES	2
ASIAN GREENS	2 bulbs
CARROT	1
LEBANESE CUCUMBER	1
PORK MINCE	300g
FRIED SHALLOTS	1 packet (20g)

FROM YOUR PANTRY

sesame oil (or other), hoisin sauce, cornflour

COOKING TOOLS

frypan, saucepan

You can switch up this dish by serving it in lettuce cups, making fried rice or using the mince to make meatballs.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK THE STICKY RICE

Rinse sushi rice. Place in a saucepan with **300ml water**. Cover and bring to a boil. Reduce heat to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.

tip Use a rice cooker if you have one!



2. Make the Sauce

Whisk together honey, **2 tbsp hoisin sauce**, 1 crushed garlic clove, **1 tsp cornflour** and **1/4 cup water**.

tip You can use oyster sauce, soy sauce or kecap manis if preferred. Add 1-2 tsp Chinese five spice for extra flavour.



3. PREPARE THE VEGGIES

Trim and slice Asian greens. Julienne or cut carrot into sticks and dice cucumber. Keep separate.

tip To trim Asian greens, cut off about 2cm from the bottom of the stems.



4. COOK THE ASIAN GREENS

Heat a frypan with **sesame oil** over high heat. Add Asian greens and crush in remaining garlic clove. Cook for 4-5 minutes or until cooked to your liking. Remove to a serving plate and keep frypan over high heat.



5. COOK THE PORK

Add pork mince to pan (add more **oil** if needed). Cook, breaking the mince up, until sealed. Pour in sauce and cook for a further 5-6 minutes or until sauce has thickened.



6. FINISH AND SERVE

Serve pork and pan sauces over sticky rice with a side of carrot, cucumber and cooked Asian greens. Sprinkle with fried shallots to taste.

tip Add some fresh chilli or chilli oil if you love a bit of heat!