

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



4 Servings



PoRK

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FROM YOUR BOX

SUSHI RICE	300g
HONEY SHOTS	2
GARLIC CLOVES	2
GAI LAN	1 bunch
CARROTS	2
LEBANESE CUCUMBERS	2
PORK MINCE	600g
FRIED SHALLOTS	1 packet (20g)

FROM YOUR PANTRY

sesame oil (or other), hoisin sauce, cornflour

COOKING TOOLS

large 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 **600ml 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!



4. COOK THE GAI LAN

Heat a large frypan with **sesame oil** over high heat. Add Gai Lan 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.



2. Make the Sauce

Whisk together honey, **3 tbsp hoisin sauce**, 1 crushed garlic clove, **1 tsp cornflour** and **1/3 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.



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.



3. PREPARE THE VEGGIES

Trim and slice Gai Lan. Julienne or cut carrots into sticks and dice cucumbers. Keep separate.

tip To trim Gai Lan, cut off about 2cm from the bottom of the stems.



6. FINISH AND SERVE

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

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