




**Product Spotlight:
Ginger**


You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!



Coconut Ginger Vietnamese Pork

Diced pork steaks, cooked in a fragrant ginger, lime and coconut broth, served with a broccoli stir fry, basmati rice, fresh mint and red chilli.

 35 minutes

 2 servings

 Pork

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	50g	45g	42g

FROM YOUR BOX

DESICCATED COCONUT	60g
BASMATI RICE	150g
SHALLOT	1
GINGER	1 piece
LIME	1
GARLIC	2 cloves
BROCCOLI*	1
PORK STEAKS	300g
RED CHILLI	1
BEAN SHOOTS	1 bag
MINT	1 bunch

FROM YOUR PANTRY

oil for cooking, salt, pepper, brown sugar (see notes), fish sauce

KEY UTENSILS

2 frypans, saucepan, kettle

NOTES

Substitute brown sugar with white sugar or coconut sugar. Fish sauce can be substituted with soy sauce or tamari.

Adjust seasoning to taste with fish sauce, salt, pepper, white pepper, sugar and/or vinegar.

**This meal originally used broccolini which is pictured, but due to supply issues, this had to be changed to broccoli.*



1. COOK THE RICE

Boil kettle. Add coconut to a bowl and cover with **1 1/2 cups hot water**. Soak for 10–15 minutes and strain coconut (reserve water and coconut).

Place rice in a saucepan, cover with 600ml water. Cover with a lid and bring to a boil. Reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes.



4. SIMMER THE SAUCE

Add coconut water, juice from 1/2 lime and pork to pan. Simmer for 10 minutes until half liquid has evaporated and pork is cooked through. Season to taste with **salt and pepper** (see notes).



2. PREPARE THE INGREDIENTS

Thinly slice shallot, peel and grate or finely chop ginger, zest lime and halve. Crush garlic. Chop broccoli into florets. Cut pork in cubes. Thinly slice chilli and wedge 1/2 lime, set aside for garnish.



5. STIR-FRY THE VEGGIES

Heat a second frypan over medium–high heat with **oil**. Add broccoli and garlic. Stir fry for 3 minutes. Add bean shoots and **1 tbsp fish sauce**, cook for a further 1 minute. Season to taste with **salt and pepper**.



3. SAUTÉ THE AROMATICS

Heat a large frypan over medium heat. Add **1 tbsp sugar** and **1/2 tbsp water** to pan. Cook until melted. Add **1/2 tbsp fish sauce**, shallot, lime zest, ginger, 1/2 garlic. Sauté for 3–5 minutes until shallot has softened.



6. FINISH AND SERVE

Mix reserved coconut through rice.

Divide rice among bowls. Top with stir-fried veggies, pork and sauce. Garnish with chilli, mint leaves and lime wedges.

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