



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

Tender pork strips, cooked in a fragrant ginger, lime and coconut broth, served with a broccolini stir fry, sticky rice, fresh mint and red chilli.



35 minutes



4 servings



Pork

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	28g	78g

FROM YOUR BOX

DESICCATED COCONUT	60g
SUSHI RICE	300g
SHALLOT	1
GINGER	2 pieces
LIME	1
GARLIC	3 cloves
BROCCOLINI	1 bunch
PORK STIR-FRY STRIPS	600g
BEAN SHOOTS	1 bag
MINT	1 bunch
RED CHILLI	1

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.



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1. COOK THE RICE

Boil kettle. Soak **coconut** in **2 cups hot water** for 10–15 minutes. Strain and reserve both.

Place **rice** in saucepan with **650ml water**. Bring to boil, cover, reduce to medium-low for 15 minutes until absorbed. Rest 5 minutes, then fluff with fork.



2. PREPARE THE INGREDIENTS

Thinly slice **shallot**, peel and grate or thinly slice **ginger**, zest and halve **lime** and crush **garlic**. Trim and halve **broccolini**. Set aside.



3. SEAR THE PORK

Heat large frypan over high with **oil**. Add **pork strips**, cook 3–5 minutes until browned. Remove from pan and reduce heat.



4. SIMMER THE SAUCE

Add **2 tbsp sugar**, **1 tbsp fish sauce**, **1 tbsp water**, **shallot**, **lime zest**, **ginger**, **1/2 garlic** to pan and cook for 5 minutes until softened. Stir in **coconut water** and juice of **1/2 lime**. Simmer for 5 minutes. Return **pork** and toss to coat. Season to taste with **fish sauce** and **pepper**.



5. STIR-FRY THE VEGGIES

Heat second pan over medium-high with **oil**. Add **broccolini** and remaining **garlic**, cook 3 minutes. Add **bean shoots**, **1 tbsp fish sauce**, cook 1 minute. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Stir reserved **coconut** through **rice**. Serve in bowls topped with **pork**, **veggies**, and **sauce**. Garnish with **mint**, sliced **chilli**, and **lime wedges**.

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