



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 simmered in a fragrant ginger, lime and coconut sauce, served with sticky rice, broccolini, bean shoots, fresh mint and chilli.



35 minutes



4/6 servings



Pork

Add Crunch!

Toast a small handful of peanuts or cashews in a dry pan and scatter over the finished bowl. You could also add crispy fried shallots! The crunch takes it to the next level!

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve:	38g	14g	65g

FROM YOUR BOX

	4 PERSON	6 PERSON
DESICCATED COCONUT	60g	60g
SUSHI RICE	300g	300g + 150g
SHALLOT	1	2
GINGER	2 pieces	2 pieces
LIME	1	2
GARLIC CLOVES	3	4
BROCCOLINI	1 bunch	2 bunches
PORK STIR-FRY STRIPS	600g	600g + 300g
BEAN SHOOTS	1 bag	1 bag
MINT	1 bunch	1 bunch
RED CHILLI	1	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 the kettle. Soak **desiccated 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.

6P – cover rice with 975ml water.



4. SIMMER THE SAUCE

In the same pan, cook **shallot, ginger, lime zest and half the garlic** for 2–3 minutes until softened. Add **2 tbsp brown sugar, 1 tbsp fish sauce, 2–3 tbsp water** and **reserved coconut soaking liquid**. Simmer for 5 minutes. Return **pork**, toss to coat and season with **juice from 1/2 lime**, extra **fish sauce** or **sugar** to taste.



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.



5. STIR-FRY THE VEGGIES

Heat a second frypan over medium-high heat with **oil**. Add **broccolini** and remaining **garlic**. Cook for 3 minutes.

Add **bean shoots** and **1 tbsp fish sauce**. Cook for 1 minute until just tender. Season with **pepper**.

6P – use 2 tbsp fish sauce



3. SEAR THE PORK

Heat a large frypan over high heat with **oil**. Add **pork strips** and cook for 3–5 minutes until browned. Remove from pan and set aside. Reduce heat to medium.



6. FINISH AND SERVE

Stir **reserved coconut** through the **rice**. Divide **rice, pork and veggies** between bowls. Spoon over **sauce** and garnish with **mint, chilli** and **lime wedges**.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

