



Product Spotlight: Ramen Marinade

The marinade sauce used in this dish is made locally by The Ugly Mug Broth Kitchen! It has delicate Japanese flavours of sweet mirin and soy, perfect for adding a boost of flavour to this dish.



Pork Tonkatsu Don with Stir Fry Veg

Crispy panko crumbed pork steaks, coated with savoury, umami onion and egg sauce, served on top of sticky sushi rice with stir-fried veggies and shredded white cabbage.



30 minutes



2 servings



Pork

Switch it up!

Instead of adding whisked egg to the sauce at step 5, you can serve fried eggs over the pork steaks.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	65g	40g	56g

FROM YOUR BOX

SUSHI RICE	150g
FREE-RANGE EGGS	6-pack
PANKO CRUMBS	40g
PORK STEAK	300g
CARROT	1
GREEN BEANS	150g
BROWN ONION	1
RAMEN MARINADE	1 packet
SHREDDED WHITE CABBAGE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), rice wine vinegar

KEY UTENSILS

large frypan (with lid), saucepan

NOTES

For thinner steaks, use a meat mallet or rolling pin to flatten the steaks.

Use sesame oil and season vegetables with soy sauce and pepper for extra flavour.

No gluten option – panko crumbs are replaced with quinoa flakes.



Scan the QR code to
submit a Google review!



1. COOK THE RICE

Rinse sushi rice. Place in a saucepan with **350ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.



4. COOK THE PORK

Reheat frypan over medium-high heat with **oil** to coat base of pan. Add steaks and cook for 4–5 minutes each side until golden and cooked through. Remove from pan and keep pan over heat (see step 5).



2. CRUMB THE PORK

Crack **1 egg** into a bowl. Add **2 tbsp water** and whisk to combine. Add panko to a separate bowl or plate.

Season steaks (see notes) with **salt and pepper**. Dip steaks into egg mix then press into panko to coat.



5. MAKE THE SAUCE

Slice onion and add to pan. Cook for 5 minutes until softened. Meanwhile, crack **2 eggs** into a bowl and whisk to combine and slice steaks. Add ramen marinade, **3 tbsp water, 1/2 tbsp soy sauce, 1/2 tbsp vinegar** and steaks. Pour over egg and cook, covered, for 2–3 minutes until egg is set.



2. STIR-FRY THE VEGGIES

Heat a large frypan over medium-high heat with **oil** (see notes). Thinly slice carrot. Add to pan as you go. Trim and halve beans. Add to pan along with **2 tbsp water**. Stir-fry for 3–5 minutes until carrots are tender. Remove to a bowl (reserve pan) and season with **salt and pepper**.



6. FINISH AND SERVE

Divide rice among bowls. Add stir fry and steaks. Spoon over any remaining sauce from pan. Garnish with shredded cabbage.

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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

