



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Ginger


Ginger is really great to help with metabolism! It is also considered both anti-inflammatory and immune boosting. Slice any leftovers and add to hot water for a simple ginger tea!



3 Pork and Ginger Stir Fry

Stir fried pork mince with baby wombok cabbage, red capsicum and carrot with noodles, in a sunshine sauce of ginger, sesame oil and lime.

 30 mins

 4 servings

 Pork

16 April 2021

Spice it up!

Can you handle the heat? If dare to, adding fresh cut red chilli or dried chilli flakes will bring some extra zing to this stir fry.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	19g	52g

FROM YOUR BOX

BABY WOMBOK CABBAGE	1/2 *
RED CAPSICUM	1
SHALLOT	1
CARROT	1
GINGER	1 piece
LIME	1
PORK MINCE	600g
RICE NOODLES	1 packet
PEANUTS	1 packet (40g)
CORIANDER	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

pepper, garlic clove (1), soy sauce (or tamari), sesame oil

KEY UTENSILS

large frypan, saucepan

NOTES

As well as the juice, you can also add in the zest of the lime to the dressing if you wish

No pork option – pork mince is replaced with chicken mince.



1. PREPARE VEGETABLES

Bring a saucepan of water to the boil.

Slice the cabbage, capsicum and shallot. Julienne (or grate) the carrot.



2. MAKE SAUCE

Peel and grate ginger to yield 1 tbsp. Combine with **1 crushed garlic clove**, **2 tbsp soy sauce**, **2 tbsp sesame oil**, and juice of half a lime (see notes) wedge remaining lime for serving. Season with **pepper**.



3. COOK THE PORK

Heat a frypan over medium-high heat. Add in pork mince, cook for 4-5 minutes. Stir in prepared vegetables and cook for a further 5 minutes until vegetables are tender. Remove from heat and mix in dressing.



4. COOK THE NOODLES

Add noodles to boiling water and cook for 4-6 minutes or until al-dente. Drain and rinse, toss with a little **oil** if sticking together.



5. PREPARE GARNISH

Roughly chop the peanuts and coriander.



6. FINISH AND PLATE

Divide the noodles and stir fry evenly among bowls. Top with prepared garnish 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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

