

MARLEY SPOON



Caramel Pork

with Vietnamese Herb Salad



20-30min



2 Portions

Just one mouthful of this amazing caramel pork and Vietnamese salad will transport you to the heart of Ho Chi Minh city! Lime juice, chilli, star anise and fish sauce are just some of the flavours that regularly appear in traditional dishes. Here we've transformed all those flavours into a summer dish that's guaranteed to please.

What we send

- roasted peanuts ⁵
- coriander, mint, 1 small red chilli
- free-range pork loin steak
- fish sauce ⁴
- lime
- cabbage
- carrot
- Lebanese cucumber
- star anise

What you'll require

- caster sugar
- soy sauce ⁶
- vegetable oil

Utensils

- medium frypan
- small saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Slice cucumber lengthwise and scrape out the seeds using a teaspoon.

Allergens

Fish (4), Peanuts (5), Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 475.0kcal, Fat 13.0g, Proteins 39.7g, Carbs 42.6g



1. Make chilli syrup

Deseed and thinly slice the **chilli**. Place 50g **sugar** and 50ml **water** in a small saucepan and stir over medium-low heat for 1-2 mins until sugar dissolves. Do not stir but keep syrup at a simmer. Add chilli (to taste - they are hot) and **star anise** and cook for 5 mins or until reduced and syrupy but not browned. Set aside to cool, then discard the star anise.



2. Prepare vegetables

Deseed the **cucumber** (see cooking tip) and thinly slice. Very thinly slice the **carrot** (the carrot is served raw as part of the salad, so the thinner the better). Core the **cabbage** and thinly shred. Combine cucumber, carrot and cabbage in a large bowl.



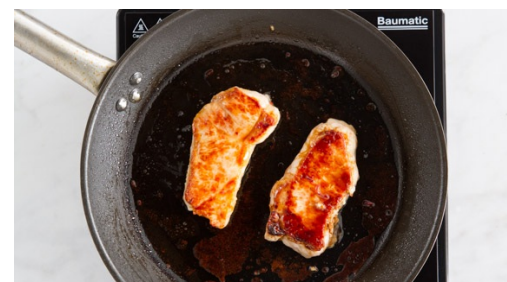
3. Make dressing

Squeeze the **lime** into a bowl and add the **fish sauce** and 2 tbs of the **chilli syrup**.



4. Cook pork

Heat a medium frypan over high heat for 3-4 mins until hot. Brush the **pork steaks** with 2 tsp **oil** and add to the pan. Cook for 1 min each side. Leaving the steaks in the pan, remove the pan from the heat. Stand for 1 min.



5. Finish cooking

Return pan to medium heat and add the remaining **chilli syrup** and 2 tsp **soy sauce**. Cook the **steaks** for a further 2 mins each side or until they are sticky and cooked through. Be careful not to have the pan too hot as the sugar may burn.



6. Get ready to serve

Meanwhile, coarsely chop the **peanuts**. Pick the **coriander** and **mint** leaves (discard stems) and coarsely tear the mint leaves. Add to the **vegetables** with the **dressing** and toss to coat. Serve **steaks** and any sticky **pan juices** with the **salad** and **peanuts**.