

DINNERLY

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Hoisin Pork and Rice with Quick Pickled Vegetables



20-30 minutes



4 Servings

Forget takeaway. These Asian rice bowls with stir-fried hoisin pork and tangy pickled veg beat your local spread – and are on the table in less time than heading out.

WHAT WE SEND

- hoisin sauce ^{1,6,11}
- Lebanese cucumber, carrot
- radish
- Asian seasoned grass-fed pork mince ^{4,6}
- jasmine rice

WHAT YOU NEED

- cornflour
- sea salt and pepper
- sugar
- vegetable oil
- water
- white vinegar

TOOLS

- large frypan
- medium saucepan and lid
- small saucepan

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

ALLERGENS

Gluten (1), Soy (6), Sesame (11). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 655.0kcal, Fat 16.8g, Proteins 39.9g, Carbs 82.9g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Pickle vegetables

Meanwhile, put **125ml (½ cup) white vinegar**, **2 tbs sugar** and **2 tsp salt** in a saucepan over medium heat and stir until dissolved. Remove from heat. Halve **cucumbers** lengthwise and thinly slice. Quarter **carrots** lengthwise and thinly slice. Thinly slice **radish**. Combine **vegetables** and **vinegar mixture** in a bowl and set aside to pickle, stirring occasionally.



3. Prep pork

Combine the **pork** and **hoisin sauce** in a bowl. Add **1 tbs cornflour** and mix for 1-2 mins until well combined.



4. Cook pork

Heat **2 tbs vegetable oil** in a large frypan over medium-high heat. Cook the **pork**, breaking up with a spoon, for 3-4 mins until lightly golden and cooked through.






5. Serve up

Meanwhile, drain the pickles, discarding the liquid. Divide the **rice**, **pork** and **pickled vegetables** among bowls to serve.



6. Kitchen hack

Give the rice an extra hit of flavour by stirring in 1 finely chopped spring onion or scatter over fresh coriander leaves to serve.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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