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Sichuan Pork with Rice and Stir-fried Vegetables



20-30min



4 Portions

With a beautiful honey-soy sauce and a little kick of Sichuan spice, this cracker of a Chinese stir-fry is a fantastic weeknight winner. Served with perfectly-cooked veggies, it's a low-effort, maximum-reward dinner everyone will love.

What we send

- spice mix
- coriander, ginger and 2 garlic cloves
- Asian-style pork mince ^{4,6,11}
- fish sauce ⁴
- carrot
- red capsicum
- green beans
- jasmine rice

What you'll require

- Australian honey
- soy sauce ⁶
- vegetable oil

Utensils

- medium saucepan
- paper towel
- sieve

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

Cooking tip

If your kids don't like spice, remove their portion of the pork at this point.

Allergens

Fish (4), Soy (6), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 570.0kcal, Fat 11.6g, Proteins 41.6g, Carbs 71.0g



1. Cook rice

Rinse the **rice** well. Place in a medium saucepan with 420ml (1 3/4 cups) water, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 10 mins or until tender and water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



4. Cook pork

Heat 1 tbs **oil** in the same wok over medium heat. Stir-fry **ginger** and **garlic** for 30 secs or until fragrant. Increase heat to high. Stir-fry **pork mince** for 3-4 mins, breaking up lumps with a wooden spoon. Add the **sauce** and stir-fry for 1 min (see cooking tip). Add **spice mix** and stir-fry for 1-2 mins or until the pork is cooked. Remove from the pan.



2. Prepare ingredients

Meanwhile, peel and finely grate the **ginger**. Crush or finely chop the **garlic**. Trim ends of **beans** and cut in half on the diagonal. Thinly slice the **capsicum**, discarding the membrane and seeds. Cut **carrots** in half lengthwise then cut into 0.5cm semi-circles. Coarsely chop the **coriander** leaves and stalks.



5. Stir-fry vegetables

Wipe out the wok with paper towel. Heat 1 tbs **oil** in the wok over medium-high heat. Stir-fry the **carrots** with 1 tbs water for 3-4 mins.



3. Make sauce

Combine the **fish sauce** with 2 tsp **honey** and 2 tbs **soy sauce** in a small bowl. Heat a dry wok over medium heat. Add the **spice mix** and stir-fry for 1 min or until fragrant. Transfer to a small bowl.



6. Finish stir-fry

Add **capsicum** and **beans** and stir-fry for 2-3 mins until vegetables are tender. Return **pork** to pan, if liked and stir to combine (alternatively, serve pork and vegetables separately). Fluff up **rice** with a fork. Divide the rice between bowls and top with the pork and vegetables. Scatter over **coriander**, if liked.