

# DINNERLY

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## Hoisin Pork and Rice with Quick Pickled Vegetables



20-30 minutes



2 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

- Asian seasoned free-range pork mince <sup>4,6</sup>
- radish
- hoisin sauce <sup>1,6,11</sup>
- jasmine rice
- Lebanese cucumber
- carrot

## WHAT YOU NEED

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

## TOOLS

- medium frypan
- small saucepan

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

## ALLERGENS

Gluten (1), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 695kcal, Fat 16.8g, Carbs 92.7g, Proteins 39.9g



### 1. Cook rice

Rinse the **rice** until the water runs clear. Rinse the small saucepan. Add the rice and **250ml (1 cup) 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 **60ml (¼ cup) white vinegar**, **1 tbs sugar** and **1 tsp salt** in a small saucepan over medium heat and stir until dissolved. Remove from heat. Halve **cucumber** lengthwise and thinly slice. Quarter **carrot** 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 **2 tsp cornflour** and mix for 1-2 mins until well combined.



### 4. Cook pork

Heat **1 tbs vegetable oil** in a medium 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](mailto:hi@dinnerly.com.au)  
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 Packed in Australia  
from at least 40%  
Australian ingredients