

DINNERLY



Asian Caramel Pork with Coconut Rice



20-30 minutes



4 Servings

Looking for a new family favourite? Here it is! Pork mince, Asian greens and red onion in a thick, sticky sweet sauce served on rice infused with coconut milk.

WHAT WE SEND

- 400ml coconut milk
- free range pork mince
- 2 red onions
- 300g pak choy
- 300g jasmine rice
- 60ml (¼ cup) kecap manis ^{1,6,17}

WHAT YOU NEED

- garlic clove
- salt
- soy sauce ⁶
- vegetable oil
- water

TOOLS

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

COOKING TIP

The remaining coconut milk will not be used in this dish.

ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 770kcal, Fat 36.8g, Carbs 69.7g, Proteins 38.4g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a large saucepan with **375ml (1½ cups) water**, **270ml of the coconut milk** (see cooking tip) and **1 tsp salt** and stir to combine. Cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until the liquid has absorbed. Remove from the heat and stand, covered, for 5 mins.



2. Prep vegetables

Meanwhile, peel and cut the **onions** into thin wedges. Trim the **pak choy** and cut into 2-3cm pieces, keeping the stalks and leaves separate. Crush or finely chop **3 garlic cloves**.



3. Cook pork mince

Heat **2 tbs vegetable oil** in a wok or large deep frypan over medium-high heat. Cook the **onion** and **garlic**, stirring, for 2 mins or until softened. Add the **mince**, breaking up any lumps, and cook for 3-4 mins until browned.



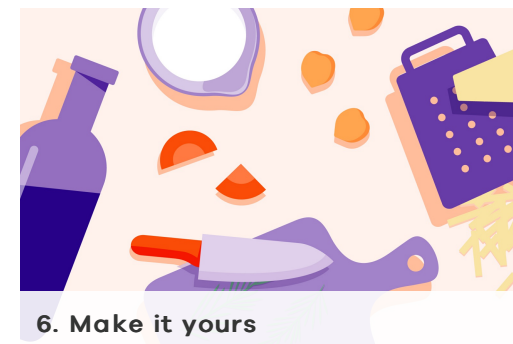
4. Add pak choy

Stir in the **pak choy stems** and stir-fry for 1 min. Add the pak choy leaves, **1 tbs soy sauce** and the **kecap manis** and stir-fry for 1 min or until pak choy has softened slightly, but still retains some crunch.



5. Serve up

Gently fluff the **rice** with a fork. Divide the **coconut rice** and **caramel pork** among plates to serve.



6. Make it yours

For extra colour and flavour, garnish with a few sprigs of aromatic coriander.