

DINNERLY



Pork Banh Mi Rice Bowls with Shredded Lettuce and Pickles



20-30 minutes



2 Servings

Pork jazzed up with hoisin sauce? Speedy pickled veggies and fluffy steamed rice? Total deliciousness? Tick, tick and double tick inspired by the flavours of Vietnam.

WHAT WE SEND

- free-range premium pork mince
- 150g jasmine rice
- 2 tbs hoisin sauce ^{1,6,11}
- 2 carrots
- 1 Lebanese cucumber
- 200g baby cos lettuce

WHAT YOU NEED

- garlic clove
- salt
- soy sauce ⁶
- sugar
- vegetable oil
- water
- white vinegar

TOOLS

- medium frypan
- medium saucepan with lid

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 770kcal, Fat 27.2g, Carbs 86.8g, Proteins 38.0g



1. Pickle vegetables

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Cook rice

Meanwhile, peel **carrots**, then shred or grate with a julienne peeler or grater. Halve **cucumber** lengthwise and thinly slice. Put **2 tbs white vinegar**, **1 tbs sugar** and a **pinch of salt** in a large bowl and stir to dissolve. Add the carrot and cucumber and toss well to combine. Set aside to pickle, tossing occasionally, until needed. Thinly slice **2 garlic cloves**.



3. Cook hoisin pork

Heat **1 tbs vegetable oil** in a medium frypan over medium-high heat. Cook the **garlic** and **pork**, breaking up any lumps with a wooden spoon, for 3-4 mins until browned. Stir in the **hoisin sauce** and **1 tbs soy sauce** and cook for 1 min or until well combined. Remove from the heat and cover to keep warm.



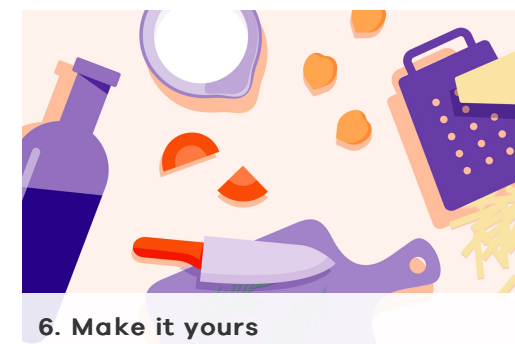
4. Drain pickles

Trim and finely shred **half the lettuce** (the remaining lettuce won't be used in this dish). Drain the **carrot and cucumber**, discarding the liquid.



5. Serve up

Divide the **rice, pork, pickled vegetables** and **shredded lettuce** among bowls to serve.



6. Make it yours

Add extra Asian flair and scatter over toasted sesame seeds to serve.