

# MARLEY SPOON



## Sticky Tamarind Pork Riblets

with Winter Slaw



30-40min



2 Portions

To celebrate our exciting California Dreaming competition to win a trip to Sonoma County, we bring you this finger-licking barbecue recipe. Despite its name, riblets aren't actually pork ribs, but the American term for a flat strip of meat and bone. We've simplified things by only replicating its shape using delicious ginger-laced minced pork.



## What we send

- walnuts <sup>15</sup>
- chilli coriander lemongrass mix (ground lemongrass, coriander, ground chilli)
- ginger and 1 garlic clove
- tomato paste
- feta cheese <sup>7</sup>
- carrot
- red cabbage
- tamarind paste
- free-range pork mince
- red onion

## What you'll require

- Australian honey
- olive oil
- sea salt and pepper
- soy sauce <sup>6</sup>
- spray oil
- water
- white wine vinegar <sup>17</sup>

## Utensils

- foil
- large frypan
- mandoline (optional)
- oven tray

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

## Allergens

Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 565.0kcal, Fat 30.3g, Proteins 42.4g, Carbs 27.3g



### 1. Prepare ingredients

Line an oven tray with foil and spray with **olive oil spray**. Finely chop the **garlic**. Peel and grate the **ginger** and **half the onion**. Very thinly slice the **remaining onion** and the **cabbage**. Shred the **carrot** into long strands or coarsely grate.



### 4. Cook riblets

Add the **tamarind mixture** to the pan and cook, stirring, for 3-5 mins until slightly thickened and the colour has deepened. Season with **salt**. Spoon over **two-thirds of the tamarind mixture** onto the **riblets**. Place under the grill and cook for 3 mins or until browned and cooked through.



### 2. Prepare riblets

Combine **pork, garlic, half the ginger, grated onion, half the spice mix** and **salt** in a large bowl. Using damp hands, shape into 8cm sausages. Flatten slightly to resemble riblets. Using a fork, whisk together **tamarind, half the tomato paste, the honey, soy sauce, 125ml (1/2 cup) boiling water** and the **remaining ginger**.



### 5. Reduce sauce

Meanwhile, add the **remaining 60ml (1/4 cup) boiling water** to the **remaining tamarind mixture** in the pan. Cook, stirring, over low heat for 2 mins or until thickened. Remove from heat and keep warm.



### 3. Toast walnuts

Preheat the grill to high. Put **walnuts** in a cold large frypan over medium heat, season with **salt** and toast, tossing, for 2-3 mins until golden. Remove and set aside. Heat **2 tsp oil** in the same pan and cook the **riblets** for 2 mins each side or until lightly golden. Transfer riblets to the lined tray.



### 6. Get ready to serve

Coarsely chop the **walnuts**. Combine the **remaining 2 tbs oil** and the **vinegar** in a large bowl and season with **salt and pepper**. Add the **cabbage, carrot** and **sliced onion**. Crumble in the **feta**. Toss well to combine. Divide riblets and coleslaw among plates. Drizzle tamarind sauce over riblets and scatter **walnuts** over coleslaw to serve.