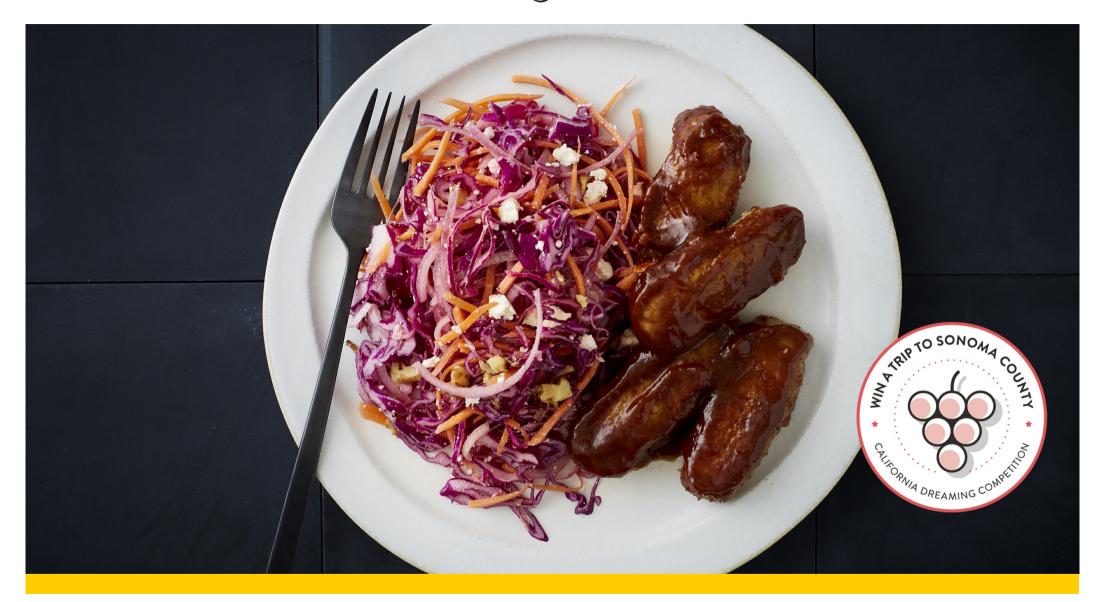
MARLEY SPOON



Sticky Tamarind Pork Riblets

with Winter Slaw





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 15
- · chilli coriander lemongrass mix (ground lemongrass, coriander, ground chilli)
- ginger and 1 garlic clove
- tomato paste
- feta cheese 7
- 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 ⁶
- spray oil
- water
- white wine vinegar 17

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.



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 (½ cup) **boiling water** and the remaining ginger.



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.



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.



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.



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 coles law among plates. Drizzle tamarind sauce over riblets and scatter walnuts over coleslaw to serve.

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Packed in Australia from imported ingredients