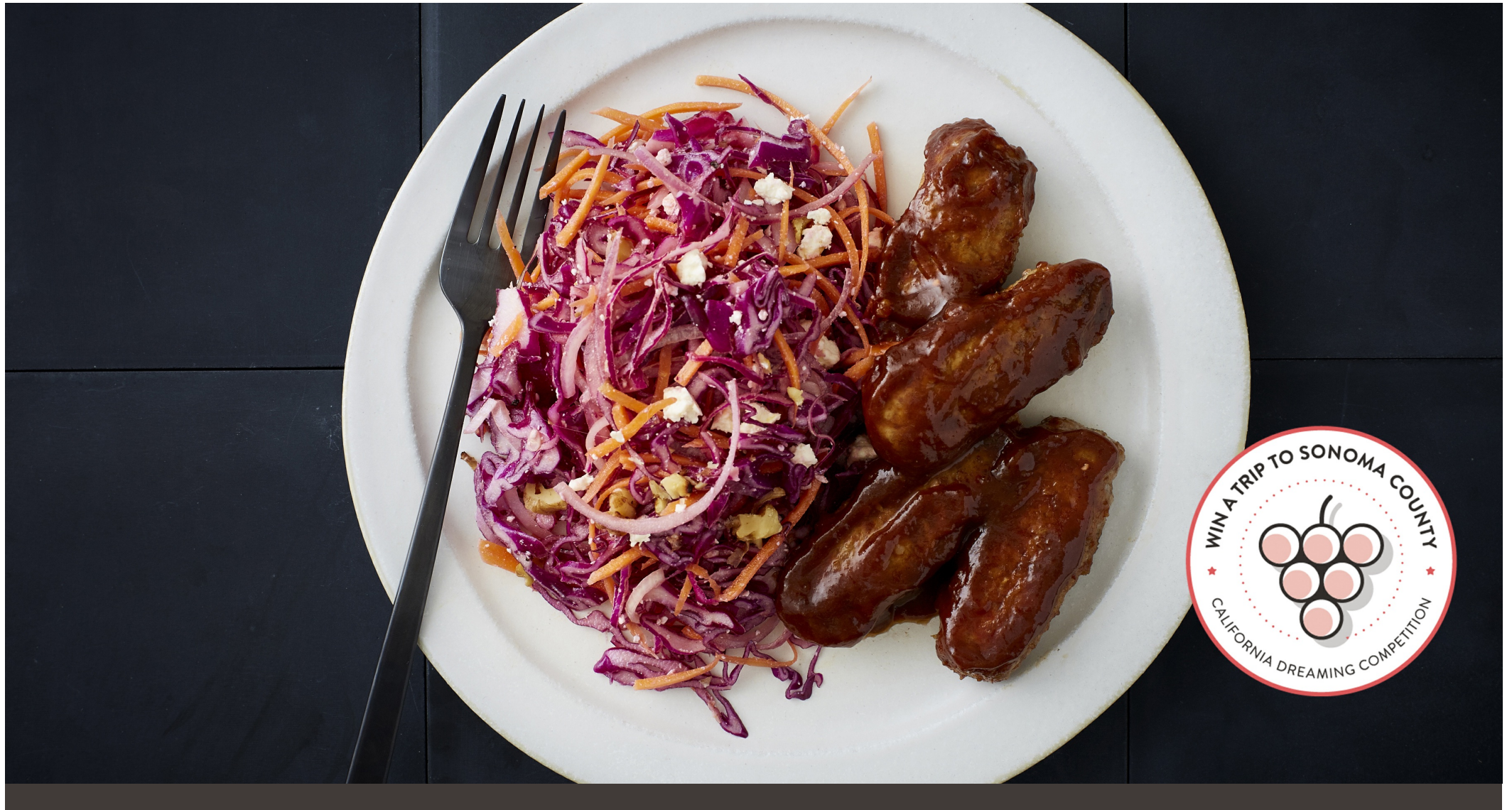


MARLEY SPOON



Sticky Tamarind Pork Riblets

with Winter Slaw



30-40min



4 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

- chilli coriander lemongrass mix (ground lemongrass, coriander, ground chilli)
- carrots
- feta cheese ⁷
- tomato paste
- tamarind paste
- 2 garlic cloves and ginger
- walnuts ¹⁵
- red cabbage
- 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 500.0kcal, Fat 26.4g, Proteins 41.5g, Carbs 20.9g



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, 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, tomato paste, honey, soy sauce, 250ml (1 cup) boiling water** (see staples list) and the **remaining ginger**.



5. Reduce sauce

Meanwhile, add the **remaining 125ml (½ 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 **half the riblets** for 2 mins each side or until lightly golden. Transfer to the lined tray. Repeat with another **2 tsp oil** and the **remaining riblets**.



6. Get ready to serve

Coarsely chop the **walnuts**. Combine the **remaining 2½ 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.