



Hoisin Pork

with Stir-Fried Vegetables and Steamed Rice



30 minutes



2 Portions

Sweet pork and hoisin are a match made in heaven. Simply coat free-range medallions in sticky sauce and ground ginger, then flash-fry. Served with stir-fried capsicum, sugar snap peas and warm steamed rice, it's a healthy meal the whole family will savour.

What we send

- 150g jasmine rice
- 5g ground ginger ⁴
- 2 tbs hoisin sauce ^{1,2,3}
- free-range pork neck medallions
- 1 capsicum, 1 bird's eye chilli
- 100g sugar snap peas

What you'll require

- 250ml (1 cup) water
- 1 tbs soy sauce
- vegetable oil

Utensils

- sieve
 - small saucepan
 - large frypan
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- As all of our veggies come straight from the farm, we recommend giving them a rinse before use.
 - Oven temperatures are for conventional ovens, set to fan-forced.

Allergens

Wheat (1), Sesame (2), Soy (3), Sulphur dioxide and sulphites (4). May contain traces of other allergens.

Nutrition per serving

Energy 565kcal, Fat 11.0g, Proteins 37.5g, Carbs 75.8g



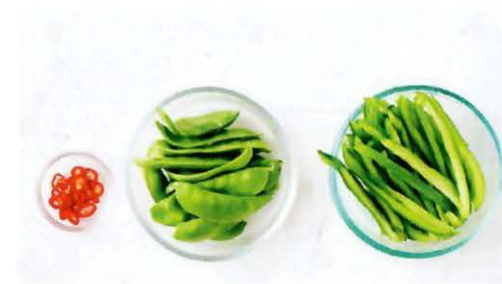
1. Cook rice

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 heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Marinate pork

Put **1 tsp ground ginger** (reserve remainder for another use), the **hoisin sauce** and **pork** in a bowl and stir well to coat. Set aside to marinate until needed.



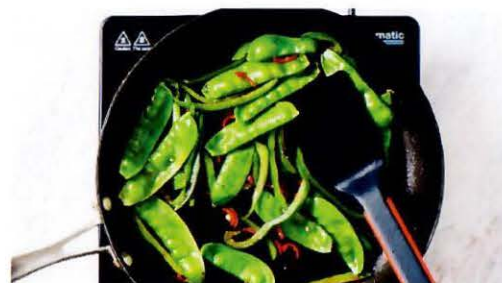
3. Prepare vegetables

Thinly slice the **capsicum**, discarding the seeds and membrane. Thinly slice the **chilli**, discarding the seeds if less heat is desired. Trim the ends from the **sugar snaps**, removing the string from one side.



4. Cook pork

Heat **1 tbs vegetable oil** in a large frypan over medium-high heat. Add the **pork** and cook for 3 mins each side or until cooked to your liking. Remove from the pan and rest for 5 mins.



5. Cook vegetables

Add the **capsicum** to the pan and stir-fry for 3 mins. Add the **sugar snaps** and **chilli** and cook for a further 2 mins.



6. Get ready to serve

Add **1 tbs soy sauce** to the pan, stir to combine, then remove from the heat. Slice the **pork**. Divide the **rice**, **vegetables** and **pork** among plates and drizzle with any pan and resting juices to serve.