



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



#### PRODUCT SPOTLIGHT: CHIVES

Any leftover chives are delicious in a breakfast omelette! Store chives in a container, wrapped in damp paper or kitchen towel to prevent it from dehydrating in the fridge.

## 3. SESAME PORK NUGGETS

WITH PINEAPPLE RICE

 20 Minutes

 2 Servings

Pork steaks cut into nuggets and tossed in sesame seeds. Served with pineapple rice and finished with a delicious dressing.

## FROM YOUR BOX

BASMATI RICE	150g
PINEAPPLE	225g
PORK STEAKS	300g
SESAME SEEDS	1 packet (40g)
SNOW PEAS	1/2 packet (75g) *
RED CAPSICUM	1
CHIVES	1/2 bunch *

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

sesame oil (or other), salt, pepper, soy sauce, maple syrup (or honey), sweet chilli sauce

## KEY UTENSILS

saucepan, frypan

## NOTES

Use the rice tub to quickly measure up 1.5 x amount of water.

Reserve some chives or sesame seeds for garnish if you like.

**No pork option - pork steaks are replaced with chicken schnitzels.**



### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. MAKE THE DRESSING

Whisk to combine 1/4 cup pineapple juice (reserve pineapple), **1 tbsp soy sauce**, **1 tbsp sweet chilli sauce**, **1 tbsp sesame oil** and **1/2 tbsp maple syrup** (or honey).



### 3. PREPARE & COOK THE PORK

Heat a frypan with **oil** over medium-high heat. Trim and cut pork steaks into nuggets of desired size. Season with **salt and pepper** then press into sesame seeds to coat. Cook in the frypan for 5-7 minutes or until golden and cooked through.



### 4. PREPARE THE VEGETABLES

In the meantime, trim and chop snow peas, dice capsicum and chop chives. Drain and roughly chop pineapple.



### 5. TOSS VEGETABLES WITH RICE

Once rice is tender, add prepared vegetables to rice along with **1 tbsp soy sauce** and 1 tbsp dressing. Toss to combine well and adjust seasoning to taste.



### 6. FINISH AND PLATE

Serve pineapple rice with sesame pork nuggets and remaining dressing.