



# U C O O K

— COOKING MADE EASY

## Thai-Style Marinated Pork

with a sweet 'n sour nam jim sauce, pak choi & fluffy basmati

Don't worry, the total cooking time includes 30 minutes when the pork is left to marinate! Nam jim is Thai for 'dipping sauce' and is made of sweet, sour, and salty ingredients. Our unique version is for trickling over your succulent, flavour-infused pork neck steak.

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**Hands-On Time:** 30 minutes

**Overall Time:** 60 minutes

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**Serves:** 2 People

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**Chef:** Tess Witney

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 **Easy Peasy**

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## Ingredients & Prep

40ml	Fish Sauce
20g	Fresh Ginger <i>peeled &amp; grated</i>
1	Lime <i>zested &amp; cut into wedges</i>
320g	Pork Neck Steak
200ml	White Basmati Rice
50ml	Orange Juice
20ml	Tamarind Paste
2	Spring Onion <i>finely chopped</i>
2	Garlic Clove <i>peeled &amp; grated</i>
8g	Fresh Coriander <i>rinsed &amp; finely chopped</i>
5ml	Dried Chilli Flakes
200g	Pak Choi <i>trimmed</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey

**1. THAI MARINADE** Place a nonstick pan over a medium-high heat. Add in the fish sauce and stir through 2 tbsp of a sweetener of choice. Pour into a dish and add the grated ginger and a generous pinch of lime zest. Once cooled, place the pork in the dish and toss to coat. Marinate in the fridge for between 30 minutes and 4 hours.

**2. BOIL THE BASMATI** Once the pork has marinated for at least 10 minutes, rinse the rice and place in a pot over a medium-high heat. Submerge in 450ml of salted water and pop on a lid. Once boiling, reduce the heat and simmer for 10 minutes until the water has been absorbed. Keeping the lid on, remove from the heat and allow to steam for another 10 minutes. On completion, drain if necessary and fluff with a fork.

**3. NAM JIM SAUCE** Return the pan to a medium heat, pour in the orange juice, and whisk in the tamarind. Simmer for 5-6 minutes until reduced slightly. In a bowl, combine the diced spring onion with half of the grated garlic, three-quarters of the chopped coriander, and the juice of 2 lime wedges. Once the orange juice has reduced, add it to the bowl. Mix in 3 tbsp of a sweetener of choice until dissolved. Add the chilli flakes to taste, season, and set aside for serving.

**4. PAK CHOI** Trim the base off the pak choi, separate the leaves, and rinse well. Slice the green, leafy parts in half lengthways and set aside. Finely slice the stems and set aside separately from the leaves. Return the pan to a medium heat with a drizzle of oil. When hot, fry the pak choi stems for 2-3 minutes until soft. Add the pak choi leaves and remaining garlic, and sauté for 2-3 minutes until wilted. On completion, transfer to a bowl and season to taste. Cover to keep warm and set aside for serving.

**5. SIZZLE THE PORK** Return the pan to a medium heat with another drizzle of oil. When hot, fry the pork for 4-6 minutes per side until cooked and crispy. (The time this takes will depend on the thickness of the pork.) In the final minute, baste with any remaining marinade. Remove from the pan on completion and allow to rest for 5 minutes before slicing.

**6. TIME TO DINE** Serve up some rice and cover in pak choi. Lay the pork slices on top and smother in the nam jim sauce. Garnish with the remaining coriander and any remaining lime zest to taste. Serve with a lime wedge on the side. Scrumptious!



## Chef's Tip

The longer you marinate the meat, the better! So if time is on your side, complete the marinating step an hour or two before you plan to start cooking. You can even marinate it in the fridge overnight!

## Nutritional Information

Per 100g

Energy	688kj
Energy	164Kcal
Protein	8.4g
Carbs	18g
of which sugars	2g
Fibre	1.2g
Fat	6.5g
of which saturated	2.2g
Sodium	387mg

## Allergens

Allium, Fish

Cook  
within 2  
Days