



UCOOK

Sweet 'n Sour Pork

with tamari-infused rice & crunchy cashews

What's better than a warming bowl of crispy pork, sweet pineapple and juicy onions coated in a silky Sweet n' Sour sauce on a cold Winter's night? Served on top of tamari-infused Jasmine rice speckled with edamame beans and topped with crispy cashews, pickled peppers and fresh coriander - you'll forget all about the cold weather outside!

Hands-On Time: 40 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Thea Richter

 Easy Peasy

 No paired wines

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Ingredients & Prep

200ml	Jasmine Rice
200g	Edamame Beans <i>shelled</i>
30g	Cashew Nuts
300g	Pork Fillet
125ml	Cornflour
1	Onion <i>peeled & cut into 1cm thick slices</i>
2	Garlic Cloves <i>peeled & grated</i>
3	Pineapple Rings <i>drained & cut into bite-sized pieces</i>
130ml	Sweet 'n Sour Sauce <i>(65ml Tomato Sauce & 65ml Rice Wine Vinegar)</i>
30ml	Tamari
100g	Pickled Bell Peppers <i>drained & roughly chopped</i>
5g	Fresh Coriander <i>rinsed & roughly chopped</i>

From Your Kitchen

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

1. RICE RICE BABY Rinse the rice and place in a pot. Submerge in 300ml of salted water, pop on a lid, and place over a medium-high heat. Once boiling, reduce the heat and simmer for 10 minutes until most of the water has been absorbed. Remove from the heat and mix through the shelled edamame beans. Replace the lid and set aside to steam for a further 10 minutes until cooked and tender. On completion, drain if necessary and return to the pot.

2. ACT CASHEWAL... Place the cashews in a pan over a medium heat. Toast for 3-5 minutes until golden, shifting occasionally. Remove from the pan on completion and set aside. Roughly chop when cool enough to handle.

3. CRISPY PORK Pat the pork dry with paper towel and cut into bite-sized chunks. Place 2 tsp of the cornflour in a bowl, crack in 2 eggs, and add a pinch of salt. Mix until fully combined. Place a pot over medium-high heat and fill with 4-5cm of oil. Place the remaining cornflour in a separate bowl and season well. Add the pork to the bowl of egg and cornflour, and toss until fully coated. One by one, remove each piece and coat in the dry cornflour, dusting off any excess before transferring to a plate. Once the oil is hot, deep fry the pork for 3-4 minutes until crispy and cooked through. Remove on completion and set aside to drain on some paper towel.

4. A LIL SWEET & A LIL SOUR Return the pan to the heat with a drizzle of oil. When hot, fry the onion slices for 4-6 minutes until soft and translucent, shifting occasionally. Add the grated garlic and sauté for 1-2 minutes until fragrant. Mix in the pineapple pieces and fry for 3-4 minutes until heated through. Stir through the sweet 'n sour sauce and 40ml of a sweetener of choice. Allow to come to the boil, then immediately remove from heat. Stir through the pork pieces until fully coated. Season to taste, cover to keep warm, and set aside for serving.

5. ALMOST THERE Once the rice is cooked and drained, fluff up with a fork and stir through the tamari until fully coated.

6. STICKY & SATISFYING SUPPER Serve up a large helping of tamari-infused rice and edamame beans, and cover in sweet 'n sour crispy pork. Scatter over the chopped cashews, pickled peppers, and coriander. Simply gorgeous, Chef!

Nutritional Information

Per 100g

Energy	617kJ
Energy	147Kcal
Protein	8.1g
Carbs	22g
of which sugars	5g
Fibre	1.2g
Fat	2.5g
of which saturated	0.5g
Sodium	320mg

Allergens

Egg, Allium, Sulphites, Tree Nuts, Soy

Cook
within 2
Days