



UCCOOK

Tokyo-style Pork Neck & Aromatic Rice

with a sriracha-honey sauce

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Jade Summers

Wine Pairing: Bertha Wines | Bertha Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	839kJ	4589kJ
Energy	201kcal	1098kcal
Protein	4g	21.7g
Carbs	10g	52g
of which sugars	5.9g	32.5g
Fibre	1.8g	9.9g
Fat	16g	87.3g
of which saturated	5.7g	31.2g
Sodium	117mg	638mg

Allergens: Sulphites, Egg, Sesame, Cow's Milk, Soya, Allium

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
2	2	Onions <i>peel & finely dice 1½ [2]</i>
360g	480g	Carrot <i>rinse, peel (optional) & roughly dice</i>
300ml	400ml	Jasmine Rice <i>rinse</i>
150g	200g	Peas
30ml	40ml	Sesame Seed Mix <i>(15ml [15ml] White Sesame Seeds & 20ml [20ml] Black Sesame Seeds)</i>
150ml	200ml	Kewpie Mayo
480g	640g	Pork Neck Steak
135ml	180ml	Spiced Flour <i>(90ml [120ml] Cornflour & 45ml [60ml] Ground Paprika)</i>
120ml	160ml	Sriracha Honey <i>(90ml [120ml] Sriracha Sauce & 30ml [40ml] Honey)</i>
60g	80g	Piquanté Peppers <i>drain</i>
1	1	Spring Onion <i>rinse, trim & finely slice</i>

From Your Kitchen

Seasoning (salt & pepper)
Water
Oil (cooking, olive or coconut)
Paper Towel
Butter

1. SAVOURY RICE Place a pot big enough for the rice over medium heat with a drizzle of oil. When hot, fry the onion and carrot until soft, 4-5 minutes (shifting occasionally). Add the rice and 600ml [800ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. In the final 5 minutes, add the peas to warm through. Fluff with a fork and cover.

2. SESAME SEEDS & MAYO Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside. In a small bowl, loosen the kewpie mayo with water until drizzling consistency.

3. O-YUM PORK NECK Return the pan to high heat with a generous drizzle of oil. Pat the pork dry with paper towel and cut into 1cm strips. Coat the pork in the spiced flour and sear until browned and cooked through, 5-6 minutes (shifting occasionally). Reduce the heat and add a generous knob of butter and the sriracha honey. Stir until coated. Season and remove from the heat.

4. SWEET & SAVOURY Plate up the loaded rice, topped with the sticky pork strips. Scatter over the sweet piquanté peppers and spring onion (to taste). Drizzle over the kewpie mayo and finish off with the sesame seeds. Dinner is ready to go, Chef!