



# UCOOK

## Sticky Hoisin Pork

with plump sushi rice & fresh green leaves

The Asian dish that dreams are made of, ready in three easy steps! Tender sticky pork served with fresh greens and pearls of sushi rice.

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**Hands-On Time:** 10 minutes

**Overall Time:** 35 minutes

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**Serves:** 1 Person

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**Chef:** Kate Gomba

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 Easy Peasy

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 Robertson Winery | Chardonnay

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## Ingredients & Prep

100ml	Sushi Rice
20ml	Rice Wine Vinegar
30ml	Sticky Hoisin <i>(10ml Sesame Oil &amp; 20ml Hoisin Sauce)</i>
150g	Pork Mince
2,5ml	Dried Chilli Flakes
1	Garlic Clove <i>peeled &amp; grated</i>
5ml	NOMU Oriental Rub
20g	Green Leaves <i>rinsed</i>
4g	Fresh Coriander <i>rinsed, picked &amp; roughly chopped</i>
1	Spring Onion <i>finely sliced</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water

**1. HAVE A RICE DAY** Rinse the rice under cold water until it runs clear - this prevents the rice from becoming stodgy. Place in a lidded pot, over medium-high heat with 250ml of fresh, salted water. Once boiling, reduce the heat and simmer for 15-20 minutes until the water has been absorbed and the rice is tender. On completion, remove from the heat, add the rice wine vinegar (to taste), and cover to keep warm.

**2. STICKY PORK PARADISE** Loosen the sticky hoisin with 15ml of water. Place a nonstick pan over a medium-high heat with a drizzle of oil. When hot, add the mince and work quickly to break it up as it starts to cook. Allow to caramelise for 4-5 minutes until browned, stirring occasionally. Add the chilli flakes (to taste), the grated garlic and the rub and fry for 1-2 minutes, until fragrant, shifting constantly. Pour in  $\frac{3}{4}$  of the loosened sticky hoisin, and simmer for 1-2 minutes until sticky, shifting occasionally. Season to taste. Just before serving, dress the rinsed green leaves with a drizzle of olive oil and season.

**3. LET'S EAT!** Make a bed of the dressed green leaves. Top with the fluffy rice and the sticky pork. Garnish with the remaining sticky hoisin, the chopped coriander, any remaining chilli flakes (to taste), and the sliced spring onion. Well done, Chef!

## Nutritional Information

Per 100g

Energy	1583kj
Energy	378Kcal
Protein	7.8g
Carbs	18g
of which sugars	1.9g
Fibre	0.7g
Fat	30.7g
of which saturated	6.1g
Sodium	142.1mg

## Allergens

Gluten, Allium, Sesame, Wheat,  
Sulphites, Soy

Cook  
within 1  
Day