



UCOOK

Char Siu Pork Roast

with coconut rice & garlicky pak choi


This Cantonese crowd-pleaser is so popular for good reason! On a bed of fluffy Jasmine rice lies a juicy piece of pork fillet, coated in Chinese 5-spice, and a sweet and sticky hoisin sauce. Sided with pak choy and edamame beans that's packed full of flavour, then finished off with toasted sesame seeds, you will definitely want seconds.


Hands-on Time: 35 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Rhea Hsu

 Adventurous Foodie

 Leopard's Leap | Unwooded Chardonnay

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Ingredients & Prep

400ml	Jasmine Rice <i>rinsed</i>
400ml	Coconut Milk
20ml	Black Sesame Seeds
80g	Radish <i>rinsed & sliced into rounds</i>
800g	Pak Choi <i>trimmed at the base & rinsed</i>
600g	Pork Fillet
40ml	Chinese 5-spice
200ml	Hoisin Sauce
120ml	Sweet Soy Sauce <i>(40ml Low Sodium Soy Sauce, 20ml Sesame Oil & 60ml Honey)</i>
2	Garlic Cloves <i>peeled & grated</i>
200g	Edamame Beans

From Your Kitchen

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

1. RICE ABOVE THE REST Preheat the oven to 200°C. Place the rinsed rice in a pot over a medium-high heat. Submerge in 400ml of salted water and the coconut milk. Pop on the lid. Once boiling, reduce the heat and simmer for 10 minutes until most of the water has been absorbed. Keeping the lid on, remove from the heat and steam for 10 minutes. Drain if necessary and fluff up with a fork.

2. A POP OF SESAME SEEDS Place the sesame seeds in a pan over medium heat. Toast for 2-4 minutes until they begin to pop, shifting regularly. Remove from the pan and place ½ in a bowl (set the rest aside for serving) with the radish rounds. Slice the rinsed pak choi in half lengthways and set aside.

3. SI-U CAN, CHEF! Return the pan to a medium-high heat. Pat the pork fillets dry with paper towel. Coat in oil, the Chinese 5-spice and seasoning. When the pan is hot, sear the pork for 4-6 minutes until browned, shifting as it colours. Place the pork on a baking tray and coat in ½ the hoisin sauce. Pop in the hot oven for 9-10 minutes until cooked through. Remove on completion and rest for 5 minutes before slicing.

4. UMAMI AND EDAMAME Return the pan to a medium heat with the sweet soy sauce and a splash of water. Once bubbling, add the grated garlic, the edamame beans, and the halved pak choi. Simmer for 1-2 minutes until the pak choi is wilted. Remove from heat and add to the bowl with the radish. Toss until combined.

5. PERFECT PORK Make a bed of the coconut rice and top with the char siu pork slices. Dollop over the remaining hoisin sauce and side with pak choi salad. Sprinkle over the remaining sesame seeds. There you have it, Chef!

Nutritional Information

Per 100g

Energy	608kj
Energy	145kcal
Protein	7g
Carbs	20g
of which sugars	8.1g
Fibre	1.2g
Fat	4.3g
of which saturated	2.3g
Sodium	364mg

Allergens

Gluten, Allium, Sesame, Wheat, Sulphites, Soy

Cook
within 2
Days