

# UCCOOK

## Zingy Teriyaki Pork Skewers

with wild & brown rice

**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

**Calorie Conscious:** Serves 3 & 4

**Chef:** Kate Gomba

### Nutritional Info

	Per 100g	Per Portion
Energy	380kj	2017kj
Energy	91kcal	482kcal
Protein	8.7g	46.5g
Carbs	11g	56g
of which sugars	3g	15g
Fibre	2g	9g
Fat	1.5g	7.8g
of which saturated	0.4g	1.9g
Sodium	239mg	1272mg

**Allergens:** Sulphites, Gluten, Wheat, Soya, Allium

**Spice Level:** Mild

Eat Within 2 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
120ml	160ml	Brown & Wild Rice <i>rinse</i>
450g	600g	Pork Fillet <i>pat dry &amp; cut into 1cm thick pieces</i>
75ml	100ml	Zingy Teriyaki <i>(60ml [80ml] Teriyaki Sauce &amp; 15ml [20ml] Orange Juice)</i>
7,5ml	10ml	Dried Chilli Flakes
2	2	Onions <i>peel &amp; cut 1½ [2] into bite-sized pieces</i>
9	12	Wooden Skewers
360g	480g	Carrot <i>rinse, trim, peel &amp; cut into thin matchsticks</i>
120g	160g	Green Leaves <i>rinse &amp; finely shred</i>
150g	200g	Edamame Beans
45ml	60ml	Rice Seasoning <i>(30ml [40ml] Rice Wine Vinegar &amp; 15ml [20ml] Low Sodium Soy Sauce)</i>
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

Cooking Spray  
Seasoning (salt & pepper)  
Water

**1. LOADED RICE** Place the rice in a pot with 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, 25-30 minutes. Drain (if necessary).

**2. TASTY TERIYAKI PORK** Coat the pork with the zingy teriyaki, chilli flakes (to taste), and seasoning. Set aside to marinate for 10-15 minutes. Thread ½ of the onion and pork chunks onto the skewers until all are filled. Place a pan over a high heat and lightly spray with cooking spray. When hot, sear the skewers until browned, 3-4 minutes per side. In the final 30–60 seconds, deglaze the pan with any remaining zingy marinade. Remove from the pan and set aside.

**3. ALL TOGETHER** Return the pan to medium heat. Add the carrot and remaining onion and lightly coat with cooking spray. Fry until lightly charred but still crunchy, 5-6 minutes (shifting occasionally). In the final minute, add the green leaves, edamame beans, cooked rice, and the rice seasoning.

**4. DINNER IS READY** Make a bed of the loaded rice, top with the pork skewers, and sprinkle over the parsley. Well done, Chef!