

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: Stettyn Wines | Stettyn Family Range
Merlot

Nutritional Info

	Per 100g	Per Portion
Energy	1100kJ	7896kJ
Energy	263kcal	1889kcal
Protein	4.1g	29.8g
Carbs	19.9g	142.8g
of which sugars	4.7g	33.5g
Fibre	2.2g	15.5g
Fat	17.8g	127.9g
of which saturated	4.6g	32.7g
Sodium	169mg	1216mg

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
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>
8g	10g	Fresh Chives <i>rinse & finely chop</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 chives. Drizzle over the kewpie mayo and finish off with the sesame seeds. Dinner is ready to go, Chef!