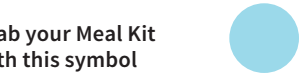
Quick Sticky Spiced Pork
with Smokey Corn Slaw & Rice

Grab your Meal Kit with this symbol



Basmati Rice

Chicken-Style Stock Powder

Baby Spinach Leaves

Sweetcorn

Smokey Aioli

Slaw Mix

Pork Strips

All-American Spice Blend

Sticky Meat Glaze

Hands-on: 20-30 mins
Ready in: 20-30 mins
Naturally Gluten-Free
Not suitable for coeliacs

When you sear juicy pork strips with a sticky meat glaze, a touch of brown sugar and our trusty All-American spice blend, you can't go wrong. Make this meal even better by whipping up a crisp and colourful slaw, complete with a stellar smokey aioli.

Pantry items

Olive Oil, Butter, White Wine Vinegar, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
*olive oil**	refer to method	refer to method
basmati rice	1 medium packet	1 large packet
*butter**	20g	40g
chicken-style stock powder	1 medium sachet	1 large sachet
baby spinach leaves	1 small bag	1 medium bag
sweetcorn	1 tin (125g)	1 tin (300g)
smokey aioli	1 packet (50g)	1 packet (100g)
*white wine vinegar**	drizzle	drizzle
slaw mix	1 small bag	1 large bag
pork strips	1 small packet	1 large packet
All-American spice blend	1 sachet	2 sachets
sticky meat glaze	1 medium packet	1 large packet
*brown sugar**	1 tsp	2 tsp

**Pantry Items*

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3556kJ (850Cal)	772kJ (185Cal)
Protein (g)	37.6g	8.2g
Fat, total (g)	39.1g	8.5g
- saturated (g)	10.3g	2.2g
Carbohydrate (g)	83.5g	18.1g
- sugars (g)	18.7g	4.1g
Sodium (mg)	1822mg	395mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.
Visit **hellofresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit **hellofresh.com.au/contact**

2022 | CW08

1

Cook the rice

- Boil the kettle.
- Half-fill a medium saucepan with the boiling water. Add **basmati rice** and cook, uncovered, over a high heat until tender, **12 minutes**.
- Drain **rice** and return to saucepan. Add the **butter** and **chicken-style stock powder**. Stir to combine, until the butter has melted.

2

Get prepped

- While rice is cooking, roughly chop **baby spinach leaves**. Drain **sweetcorn**.
- In a medium bowl, combine **smokey aioli** and a drizzle of **white wine vinegar** and **olive oil**. Top with **slaw mix**, **corn** and **spinach**. Set aside.

TIP: *Toss the slaw just before serving to keep it crisp!*

3

Cook the pork

- When rice has **5 minutes** remaining, heat a drizzle of **olive oil** in a large frying pan over a high heat. Cook **pork strips**, in batches, until golden, **2-3 minutes**. Transfer to a bowl.
- Reduce heat to medium. Return all **pork** to frying pan. Add **All-American spice blend** and cook, tossing, until coated and fragrant, **1 minute**.
- Add **sticky meat glaze**, **brown sugar** and splash of **water**. Toss to coat and cook until slightly reduced, **1 minute**.

TIP: *Cooking the pork in batches over a high heat helps it stay tender.*

4

Serve up

- Toss the slaw, then season to taste.
- Divide rice and smokey corn slaw between bowls.
- Top with sticky spiced pork to serve.

Enjoy!

Rate your recipe

Scan here to rate this recipe!