



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
DAVE'S RECIPE BOX

# STICKY PEANUT PORK STIR FRY WITH RICE & ASIAN GREENS



PREP  
**10 min**



COOK  
**30 min**



SERVES  
**4**

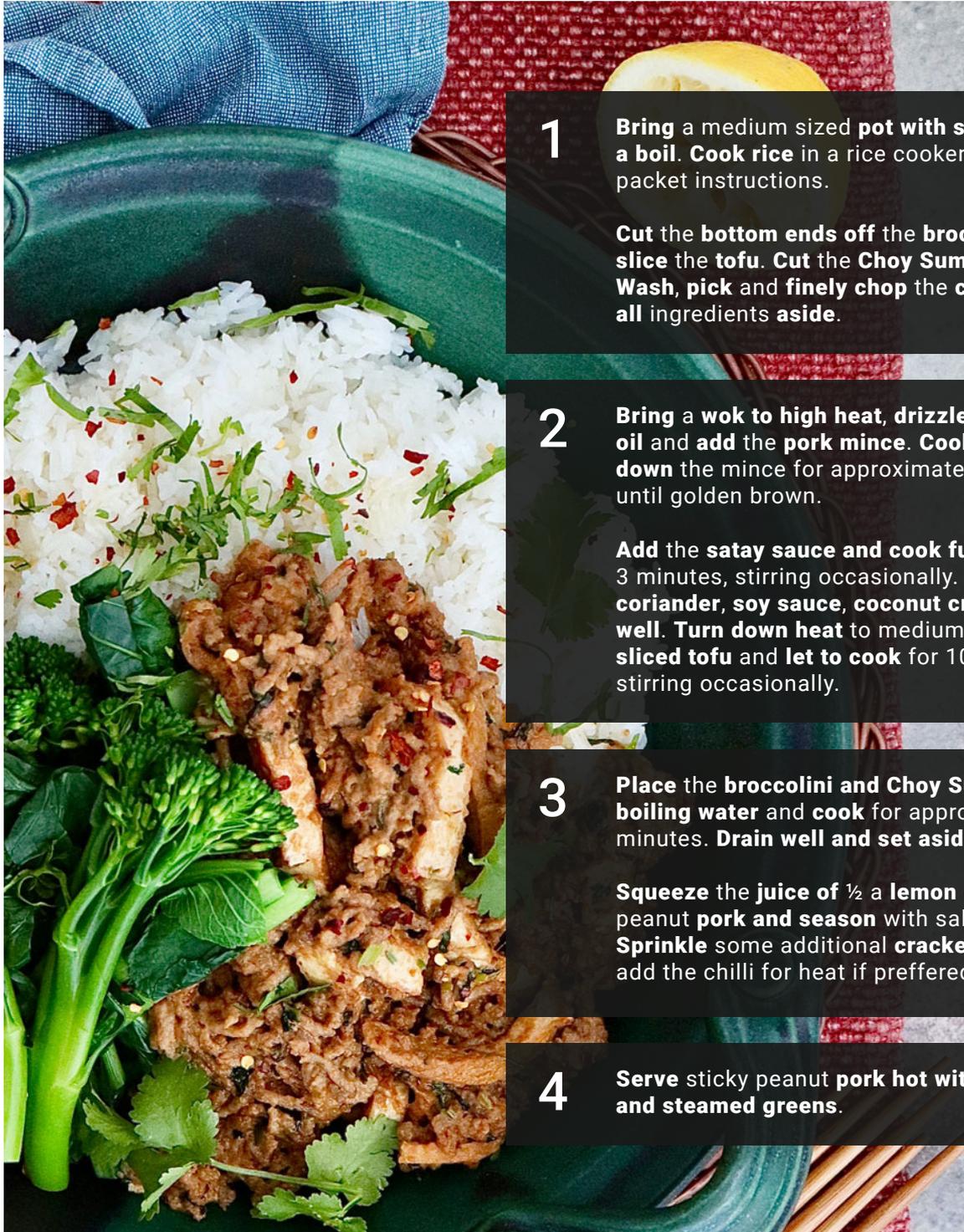
## INGREDIENTS:

- > 2 Cups Jasmine Rice
- > 1 Coriander Bunch
- > 1 Broccolini Bunch
- > 1 Choy Sum Bunch
- > 200g Malaysian Peanut Tofu
- > 500g Pork Mince
- > 270g Coconut Milk
- > 1 Lemon
- > 250ml Satay Sauce

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Soy Sauce
- > Cooking Oil
- > Salt and Pepper
- > Chilli Flakes or Fresh Chilli (Optional)

# METHOD – GET COOKING!



**1** Bring a medium sized **pot with salted water to a boil**. **Cook rice** in a rice cooker or pot as per packet instructions.

**Cut the bottom ends off the broccolini. Finely slice the tofu. Cut the Choy Sum into 3 pieces. Wash, pick and finely chop the coriander. Set all ingredients aside.**

**2** Bring a **wok to high heat, drizzle with cooking oil and add the pork mince**. **Cook and break down** the mince for approximately 10 minutes until golden brown.

**Add the satay sauce and cook further** for 3 minutes, stirring occasionally. **Add the coriander, soy sauce, coconut cream and mix well**. **Turn down heat to medium low, add the sliced tofu and let to cook** for 10 minutes, stirring occasionally.

**3** Place the **broccolini and Choy Sum into the boiling water and cook** for approximately 2-3 minutes. **Drain well and set aside.**

**Squeeze the juice of ½ a lemon over the sticky peanut pork and season** with salt and pepper. **Sprinkle** some additional **cracked pepper** and add the chilli for heat if preferred.

**4** **Serve sticky peanut pork hot with jasmine rice and steamed greens.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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