













Vietnamese Inspired Chilli Pork Steak and Com Chein with Spring Rolls and Sweet Chilli

A Taste of Vietnam 35-45 Minutes • Mild Spice • 1 of your 5 a day



-  Vegetable Spring Rolls
-  Ginger, Garlic & Lemongrass Puree
-  Sambal Paste
-  Soy Sauce
-  British Pork Loin Steaks
-  Jasmine Rice
-  Garlic Clove
-  Lime
-  Spring Onion
-  Shredded Savoy Cabbage
-  Peas
-  Sweet Chilli Sauce



Inspired by some of the world's most popular street food, this tasty Vietnamese Inspired Chilli Pork Steak and Com Chein is perfect for a casual sharing-style dinner. Fragrant with lemongrass and with a spicy kick from sambal, these marinated pork steaks are inspired by Thịt Heo Nướng Sả, served with a side of com chein ('fried rice') and spring rolls.

Pantry Items
Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, bowl, saucepan, lid, garlic press, fine grater and frying pan.

Ingredients

Ingredients	2P	3P	4P
Vegetable Spring Rolls** 11) 13)	4	6	8
Ginger, Garlic & Lemongrass Puree	15g	22g	30g
Sambal Paste	30g	45g	60g
Soy Sauce 11) 13)	30ml	45ml	60ml
British Pork Loin Steaks**	2	3	4
Jasmine Rice	150g	225g	300g
Garlic Clove**	2	3	4
Lime**	1	1	1
Spring Onion**	2	3	4
Shredded Savoy Cabbage**	150g	225g	300g
Peas**	120g	180g	240g
Sweet Chilli Sauce	48g	80g	96g
Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Sugar*	½ tsp	¾ tsp	1 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3331 / 796	466 / 111
Fat (g)	18.4	2.6
Sat. Fat (g)	3.0	0.4
Carbohydrate (g)	112.9	15.8
Sugars (g)	21.4	3.0
Protein (g)	44.9	6.3
Salt (g)	4.89	0.68

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

11) Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1 Marinate the Pork

Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **spring rolls** from the packing and pop onto a baking tray.

In a large bowl, combine the **ginger, garlic & lemongrass puree** with **half** the **sambal** and **half** the **soy sauce**. Drizzle in a little **oil** and season with **salt and pepper**. Mix well until combined.

Add the **pork loin steak** and turn to coat evenly in the marinade. Set aside to marinate. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*



4 Cook the Steaks

Meanwhile, heat a drizzle of **oil** in the (now empty) frying pan on medium-high heat.

Once hot, add the **pork steaks**. Fry until browned, 2-3 mins on each side. Reduce the heat to medium and fry for an additional 4-6 mins, turning every couple of mins.

In the last couple mins of cooking, drizzle over the excess marinade from the bowl and cook for the remaining time. **IMPORTANT:** *The pork is cooked when no longer pink in the middle.*

Remove from the heat and drizzle over **half** the **sweet chilli sauce**. Turn to coat.

Transfer the **pork** to another plate along with any **sauce** from the pan. Cover with another plate or foil to rest.



2 Cook the Rice

Pour the **water for the rice** (see pantry for amount) into a medium saucepan with a tight-fitting lid.

Stir in the **rice** and **¼ tsp salt** and bring to the boil. Once boiling, turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).

Once your **rice** has finished cooking, spread the **rice** onto a clean plate (uncovered) to allow it to cool slightly before frying.



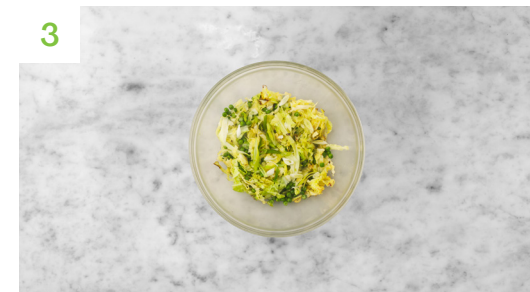
5 Time to Fry

Wipe out the (now empty) frying pan and return it to medium-high heat with a drizzle of **oil**.

Once hot, add the **cooked rice** and fried **veg**. Add the **grated garlic** and **sugar** (see pantry for amount) along with the remaining **soy sauce** and **sambal**. Stir-fry for 2-3 mins.

Once your **rice** is piping hot, remove from the heat. Stir in a pinch of **lime zest** (add more if you'd like) and squeeze in **half** the **lime juice**.

Taste and season with more **salt, pepper** and more **lime juice** if needed.



3 Prep Time

In the meantime, peel and grate the **garlic** (or use a garlic press). Zest and cut the **lime** into wedges. Thinly slice the **spring onions**.

Heat a drizzle of **oil** in a frying pan on medium heat. When hot, add the **cabbage** and stir-fry for 2 mins.

Season with **salt** and **pepper**, add a splash of **water**, mix well and cover with a lid (or foil). Cook until just tender, 3-4 mins.

Once cooked, stir in the **peas** and **half** the **spring onions**. Fry for 1 min more, then transfer the **veg** to a medium bowl and set aside for later. Wipe out the pan. Slide the **spring rolls** onto the middle shelf of your oven and bake until golden and piping hot, 12-14 mins.



6 Serve Up

When everything's ready, pop your **rice** into a small bowl and flip it onto your serving plates to create a **rice mound**.

Share the **pork steaks** between plates alongside the **rice** and drizzle over any remaining **sauce**.

Sprinkle over the remaining **spring onion** and serve with any remaining **lime wedges**.

On a separate plate, serve the **spring rolls** on the side with the remaining **sweet chilli sauce** in a small bowl for dipping.

Enjoy!