

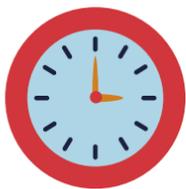
STICKY BELLY PORK TERIYAKI WITH JASMINE RICE & GREENS



6

SERVES

 **EASY**



TIME

10mins prep time
10mins cook time
20mins total time

INGREDIENTS

- ¼ cup light soy sauce
- 3 tbsp honey
- 1 ½ cup of jasmine rice
- 1 tsp finely grated fresh ginger
- 2 spring onions, chopped
- 2 tsp toasted sesame oil
- 2 garlic cloves, diced
- 1 pack shitake mushrooms, sliced
- 1 tbsp unsalted butter
- 4 cups broccoli florets, lightly boiled
- 500g belly pork, washed with water, lemon juice and trimmed of fat
- 1 tbsp rice wine vinegar
- ½ sweet pepper, chopped for garnish



UTENSILS

- Saucepan
- Wok or large frying pan
- 1 Cooking spoon or a pair of chopsticks
- 1 Tablespoon
- Mixing bowl (M)
- Chopping board
- Rice cooker (or 2 saucepans)



PARING DRINKS

- Sake
- Riesling
- Pinot Noir
- Red or rosé
- Grenache
- Chardonnay
- Chenin Blanc



TIP

For awesome flavours, let the mixture **MARINATE** with the pork belly for a couple of hours or even overnight!

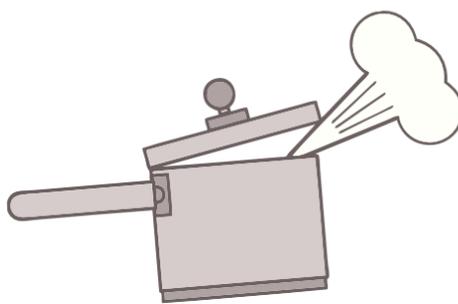
STEP 1

Slice up the pork belly on a chopping board into smaller cuts and place them in the medium mixing bowl. Add soy sauce, honey, rice wine vinegar, and sesame oil to combine. Set aside.



STEP 2

Boil rice with water in a saucepan as instructed on the packet - but if you have a rice cooker - amazing! Add the butter, shitake mushrooms, spring onions and garlic into the wok/large frying pan and fry the pork belly over medium heat. Stirring each piece until lightly browned and crisp.



STEP 3

Transfer everything from the mixing bowl to the wok/ large frying pan and allow to cook, while stirring for around 3 minutes until the sauce thickens with a shiny glaze.

STEP 4

Boil the broccoli with water in a saucepan over a medium heat for around 3 minutes, then drain and plate up with the jasmine rice and garnish with the sweet peppers.

Gochisousama!



Meshiagare!

