



Char Siu Pork Tenderloin

with Asian Pea Salad, Ginger Rice & Chilli Corn Cobs

AL FRESCO



Grab your Meal Kit with this symbol



Jasmine Rice



Corn



Pea Pods



Chilli Flakes (Optional)



Mixed Sesame Seeds



Coriander



Ginger Paste



Premium Pork Fillet



Char Siu Paste



Slaw Mix



Sesame Dressing



Japanese Dressing

Prep in: 30-40 mins
Ready in: 45-55 mins

Embrace the balmy summer days and nights and dine outdoors with our delicious Al Fresco recipes. These satisfying share-style meals are packed with fresh seasonal ingredients, perfect for summer entertaining. Grilled to perfection, char siu glazed pork tenderloin takes centre stage and for good reason - it becomes the perfect main dish to accompany some perfect sides.

Pantry items

Olive Oil, Butter

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 with a lid · BBQ

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	40g	80g
ginger paste	1 medium packet	1 large packet
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
corn	1 cob	2 cobs
pea pods	1 small bag	1 medium bag
premium pork fillet	1 packet	2 packets
char siu paste	1 medium packet	1 large packet
chilli flakes  (optional)	1 sachet	1 sachet
slaw mix	1 small bag	1 large bag
sesame dressing	1 large packet	2 large packets
Japanese dressing	1 packet	2 packets
mixed sesame seeds	1 medium sachet	1 large sachet
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4029kJ (963Cal)	724kJ (173Cal)
Protein (g)	55.8g	10g
Fat, total (g)	37g	6.6g
- saturated (g)	6.7g	1.2g
Carbohydrate (g)	96.4g	17.3g
- sugars (g)	27.7g	5g
Sodium (mg)	1153mg	207mg

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.



Cook ginger rice

- Preheat BBQ to high heat. In a medium saucepan, heat 1/2 the **butter** with a dash of **olive oil** over medium heat.
- Cook **ginger paste** until fragrant, **1-2 minutes**. Add the **water** and a generous pinch of **salt** to the pan and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and all the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



Grill the corn

- Drizzle **corn** with **olive oil** and season with **salt**. Grill **corn**, turning, until charred and cooked through, **10-15 minutes**.
- Transfer to a plate, then spread remaining **butter** over each **corn cob**. Sprinkle over **chilli flakes** (if using).

NO BBQ? Place corn on a lined oven tray and cook until tender, 20 minutes.



Get prepped

- Cut **corn** cob in half. Trim and roughly chop **pea pods**.
- In a medium bowl, add **premium pork fillet** and a drizzle of **olive oil**. Season with **salt** and **pepper** and turn to coat.



Make the salad

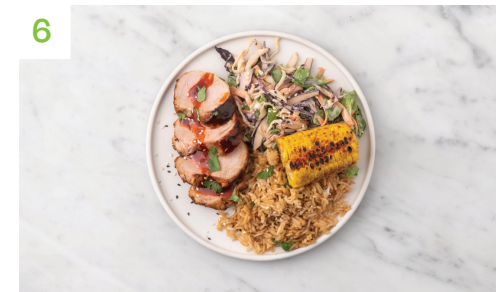
- In a second medium bowl combine **pea pods**, **slaw mix**, **sesame dressing** and a pinch of **salt** and **pepper**.



Grill the pork

- When BBQ is hot, grill **pork**, with lid down, until charred and cooked through, **8-12 minutes** each side.
- Remove **pork** from grill. Brush over **char siu paste** and return to grill, turning, until fragrant, **1-2 minutes**. Transfer to a plate and cover to keep warm. Set aside to rest for **10 minutes**.

NO BBQ? Preheat oven to 220°C/200°C fan-forced. Heat a drizzle of olive oil in large frying pan over high heat. Sear pork until browned, 1 minute on all sides. Place pork on a lined oven tray and roast, 12-14 minutes for medium, or until cooked to your liking. Remove from oven and brush over char sui paste. Cover with foil and rest for 10 minutes.



Serve up

- Stir **Japanese dressing** through rice. Slice pork.
- Sprinkle over **sesame seeds**.
- Bring char sui pork tenderloin, Asian pea salad, ginger rice and chilli corn cobs to the table.
- Tear over **coriander** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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