

CHINESE PORK HOT POT

with Baby Spinach and Chilli-Garlic Oil







Master the secret to crunchy sesame seeds







Spring Onion

Brown Onion









Pork Mince



Chinese Five Spice







Chicken Stock

Baby Spinach Leaves



Ramen Noodles

Pantry Staples



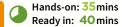


Boiling Water



Sesame Oil

Salt-Reduced Soy Sauce



Get ready for a spicy, feisty bowl of the good stuff tonight. This warming hot pot is jam packed with tasty flavours and you can make it as spicy as you like.

BEFORE YOU = STAR

You will need: chef's knife, chopping board, grater, garlic crusher, large frying pan, wooden spoon and small saucepan. Let's start cooking the Chinese Pork Hot Pot with Baby Spinach Leaves and Chilli-Garlic Oil



GET PREPPED Put a kettle of water on to boil (check ingredients list for amount). Finely slice the **brown onion**. Peel and finely grate the **ginger**. Peel and crush the garlic. Finely slice the long red chilli (remove the seeds if you don't like

heat!). Finely slice the **spring onion**.



COOK THE PORK Heat a large saucepan over a medium-stirring, for **3 minutes**, or until golden. Remove from the pan and set aside. Add 1/4 of the olive oil, the sesame oil and the pork mince and cook, breaking up with a wooden spoon, for 5 minutes, or until browned. Remove from the pan and set aside.

Toasting sesame seeds before adding them as a garnish to the hot pot boosts flavour and adds extra crunch.



PREPARE THE BROTH Add 1/4 of the olive oil and the brown onion to the same pan on mediumhigh heat and cook for 5 minutes, or until softened. Add the ginger, 1/4 of the garlic and the Chinese five spice. Cook for 1-2 minutes, or until fragrant. Add the crumbled chicken stock cube, boiling water and salt-reduced soy sauce. Simmer for about 3 minutes to allow the flavours to infuse.



NUTRITION PER 100G PER SERVING 2830kJ (676Cal) 321kJ (77Cal) 42.2g 4.8g

INGREDIENTS

3 cups

1 knob

4 cloves

1 bunch

1 sachet

(1 tbs)

2 tbs

1 tsp

1 packet

1/2 sachet

1 cube

1 ½ tbs

1 bag

*Pantry Items | • Ingredient features in another recipe

2 packets

1/2

1/2

6 cups

2 knobs

8 cloves

2 bunches

2 sachets

(2 tbs)

4 tbs

2 tsp

2 packets

1 sachet

(2 tsp)

3 tbs

2 cubes

4 packets

2 bags

1

boiling water*

brown onion

long red chilli

spring onion

sesame seeds

ginger

garlic 👁

olive oil'

sesame oil*

pork mince

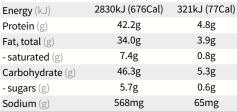
Chinese five spice

chicken stock ®

ramen noodles

salt-reduced soy sauce

baby spinach leaves





PREPARE THE CHILLI-GARLIC OIL (OPTIONAL) Meanwhile, heat a small saucepan over a medium heat. Add the

long red chilli, the remaining garlic and the remaining olive oil and cook for 4 minutes, or until the chilli and garlic are soft and fragrant.



ADD THE NOODLES AND SPINACH Add the ramen noodles and the baby spinach leaves to the broth and cook for a further 2 minutes to wilt. Season to taste with salt and pepper.



SERVE UP Divide the noodles, baby spinach leaves and broth between bowls and top with Chinese pork. Sprinkle with sesame seeds and spring onion. Drizzle over the chilli-garlic oil (if using).

Enjoy!

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