





Spicy Korean Sesame Pork

 TOTAL TIME: 30 mins
 LEVEL: easy
 YIELD: 4 servings

This spicy Korean sesame pork with rice dish is quick and simple to make and super tasty - cook up a double batch and save for lunches in the week!

Ingredients

2 C basmati rice

Spicy pork marinade

500 g pork
½ Tbsp ginger grated
1 Tbsp soy sauce
2 Tbsp brown sugar
3 Tbsp red chilli paste

Stir Fry

2 Tbsp oil
1 onion
2 garlic cloves
2 carrots
2 C green peas
2 Tbsp sesame seeds

Directions

1. Cut pork into thin slices and combine with marinade ingredients in a bowl. Ideally marinade for 30 minutes or overnight.
2. Put rice on to cook according to package instructions.
3. Heat oil in a large non-stick frying pan over medium heat. Add onion and carrots and cook for 5 minutes until translucent. Then add garlic and cook for 1 minute until fragrant.
4. Turn the heat up to high and add the pork. Cook for 3 minutes or until dark golden, caramelised and just cooked through. Stir in the peas and cook for 2 minutes more. Serve immediately with rice, garnished with sesame seeds.