

# CHILLI, GARLIC AND LIME PORK

(serves 2)

## Ingredients

For the marinade:

Zest and juice of a lime

1 red chilli, de-seeded

A thumb size piece of ginger

1 tsp soy sauce

1 tsp honey

1 tsp toasted sesame oil

For the main dish:

1 large onion, medium diced

3 cloves of garlic, roughly chopped

200g long grain rice

450ml chicken stock

4 x 100g pieces of pork rump

1 bunch of coriander

4 spring onions

1 red chilli

1 lime

## Method

- Preheat your oven to 170°C.
- De-seed and roughly chop the chilli and the ginger, zest and juice the lime and add to a blender with the soy sauce, honey and sesame oil.
- Blend until smooth and pour over the pork.
- Whilst the pork is marinating add the rice, stock, diced onion and the chopped garlic to a medium sized roasting tray and mix well.
- Place the pork and the marinade over the rice and cover the dish tightly with tinfoil.
- Place in the oven and leave to braise for 40 to 45 minutes or until the rice is soft.
- Whilst the pork and rice are cooking, roughly chop the chilli, spring onions and coriander.
- Once cooked, remove from the oven and remove the tin foil.
- Squeeze over the lime and add the spring onion, coriander and chilli. Mix well and serve.

We would love to see your final creation.  
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