



 **QUICK FRY**
MEAL KIT

STICKY ORIENTAL PORK

MEAL KIT

INGREDIENTS

Pork Leg or Loin *(diced)*

Verstegen Ketjap Sauce

Verstegen Chinatown World Grill

Red Onion *(diced)*

Mixed Peppers *(diced)*

Spring Onion *(thinly sliced)*

MEAL KIT FOILS USED

- Large Foil,
1 x Large Foil Insert & Lid.

METHOD

- Spoon 300g of Sauce into a large foil insert and place in the tray.
- Coat the pork with 10% World Grill *(extra usage to coat veg when cooking)*.
- Place 400g of the pork and 250g of the red onion and peppers into the tray.
- Garnish the Sauce with the spring onions.
- Add the lid, label and display.

COOKING GUIDE

- STEP 1 - Sear the meat.
- STEP 2 - Toss in the vegetables.
- STEP 3 - Finish with the sauce & simmer for 3-5mins.

Please note that all recipes and cooking instructions are intended as a guideline only.

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