

Coriander & Lime Pork Stir-fry Cups

Servings: 4-6

Prep Time: 1hr

Cook Time: 20min



Ingredients

- 300 g pork stir-fry
- 2 cloves garlic; chopped
- 1 cm piece stem ginger; peeled and chopped
- 1 punnet fresh coriander leaves
- ¼ cup (65 ml) olive oil
- Salt & pepper; to season
- 1 large onion; halved and sliced
- 1 large green pepper; cubed
- Juice of 2 limes
- Fat for cooking (lard, peanut oil, coconut oil)
- 12 chicory, mini green or savoy cabbage leaves
- 2 tsp. (10 ml) sesame seeds

Directions

1. Cut the pork into smaller pieces.
2. Chop half of the coriander leaves finely.
3. Mix the pork with the coriander, garlic, ginger and seasoning.
4. Refrigerate for at least an hour for meat to marinate and flavours to develop.
5. Stir fry the pork in a hot pan.
6. Remove the pork, add more fat and cook the onions and green pepper until soft, about 3 min.
7. Return pork to the pan, add the juice of 1 lime and the remaining coriander leaves.
8. Cook for another minute or two. Adjust seasoning and add more lime juice to taste.
9. Scoop equal amounts of the pork stir-fry into the leaf 'cups'.
10. Sprinkle with sesame seeds. Serve.

