

Pork rice bowl

Ingredients

- 50 g rice
- 1 piece of pork
- $\frac{1}{2}$ pepper
- $\frac{1}{4}$ carrot
- A piece of ginger
- 1 garlic
- 1 spring onion
- 1 tsp rice vinegar
- $\frac{1}{2}$ a lime
- $\frac{1}{2}$ chicken stock cube
- 1 tbsp. soy sauce
- Handful of spinach
- Salt and pepper

Method

1. Boil the egg for 7 minutes and put in cold water to cool down.
2. Peel the carrot, ginger and grate.
3. Cut the spring onion, garlic and cucumber finely.
4. Juice the lime.
5. Cook the rice and sieve when ready.
6. Slice the cucumber.
7. Cut the pork into small cubes.
8. In a measuring jug prepared the chicken stock cube with boiling hot water -100ml
9. Add garlic, ginger, brown sugar, soy sauce, lime, rice wine vinegar and mix well. (This is the sauce)
10. Fry the pork till it starts turning brown.
11. Add the sauce.
12. Remove the shell of the egg and cut it into half.
13. Simmer till the sauce is a little bit thick

14. Lay down the rice, add the pork and sauce, layer the cucumber, carrot, spinach and egg.
15. Sprinkle the spring onion