

Ancient grain mix with red cabbage, butternut and pork strips



Ingredients

Ingredients for 10 servings:

1.2kg Ardo Ancient grain mix
300g Ardo red cabbage
300g Ardo Butternut
200g Ardo Edamame soybeans
20g Ardo Asian style spice mix
800g Pork strips
Shot of olive oil
White wine vinegar
Sesame oil
Sumac
Pepper and salt

Preparation

1. In a large pan, stir-fry the ancient grain mix in a splash of olive oil. Season with salt, pepper, and some sumac. Cook for about 8-10 minutes, or until the grains are tender and lightly toasted.
2. In another pan, sauté the butternut in some olive oil. Season with salt and pepper. Cook for about 8-10 minutes, or until the butternut is tender and lightly browned.
3. Bring a pot of water to a boil and dip the edamame soybeans in briefly. Drain and set aside.
4. In a separate pan, warm the red cabbage and marinate with olive oil, Asian-style spice mix, white wine vinegar, and some sesame oil. Cook for about 5-7 minutes, or until the cabbage is wilted and infused with flavor.
5. In a separate pan, sauté the pork strips until cooked through and lightly browned.
6. To assemble, place the ancient grain mix on a large platter and top with the red cabbage, butternut, and edamame soybeans. Arrange the pork strips on top and garnish with additional sumac, pepper, and salt to taste.

Allergens

Soy

Sesame



We preserve nature's gifts