

# Turn up the flavour






It's easy to pack flavour into your weeknight meals without too much fuss. A sticky sweet chilli glaze gives pork cutlets a tangy twist, spice up dinner with a one-pot carrot and chorizo soup or let chicken tacos take centre stage with a homemade hot sauce.

- Valli Little, delicious.

## GLAZED PORK CUTLETS WITH APPLE SLAW

Serves 4

 Preparation time: 10 minutes  
 Cooking time: 15 minutes  
 Skills needed: Intermediate

4 x 180g pork cutlets  
1 tbsp olive oil  
1/2 cup rice vinegar  
1/4 cup caster sugar, plus 1 tsp extra  
1 cup chicken stock  
1 long red chilli, seeds removed, finely chopped  
1 tbsp ginger, grated  
2 garlic cloves, finely chopped  
1 tbsp fish sauce  
1/2 small savoy cabbage, shredded  
2 carrots, grated  
2 granny smith apples, cut into matchsticks  
1 cup mint leaves, roughly torn  
1 tbsp Dijon mustard  
1/4 cup whole-egg mayonnaise  
Juice of 1 lemon, plus wedges to serve  
Chopped peanuts, to serve

Season the pork. Heat oil in a frypan over medium-high heat.

Add pork and cook for about 2-3 minutes each side until golden. Remove from the pan and set aside.

Add vinegar and 1/4 cup sugar to the pan, then cook for about 2-3 minutes until the mixture starts to caramelize.

Add stock, chilli, ginger, garlic and fish sauce, then bring to the boil. Reduce heat to medium-high and simmer for 3-4 minutes until sticky and reduced. Return the pork cutlets to the pan and cook, turning, for 1-2 minutes until well coated in the sauce.

Meanwhile, combine cabbage, carrot, apple and mint in a separate bowl. Combine the Dijon, mayonnaise, lemon juice and extra 1 teaspoon caster sugar, then toss with the slaw.

Divide the pork cutlets and slaw among the plates and sprinkle with peanuts. Serve with lemon wedges.

**Recipe: Valli Little and Phoebe Wood**

**Picture: Andy Lewis**



**WINE MATCH**  
**Serafino 2011**  
**Reserve**  
**Chardonnay**

**\$22**

The addition of the slaw to this meal doesn't hide the fact it's quite rich, creamy and complex, and that points to a wine which responds in kind, this chardonnay showing a coconut-like cream note as well which fits in well with the Asian bent to this dish.