

Spicy cucumber salad with barbecue pork



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Preparation: about 30 minutes

Cooking: about 12 minutes

Serves: 4

- 2 garlic cloves, crushed
- 1 tbs olive oil
- Salt and ground black pepper
- 500g pork fillet, trimmed
- 1 cup mint leaves
- 1 cup coriander sprigs
- 2 Lebanese cucumbers, halved and thinly sliced lengthways
- 1 small carrot, finely shredded
- 3 green onions (shallots), finely sliced diagonally
- 2 long red chillies, deseeded and finely sliced diagonally
- 1/4 cup unsalted roasted peanuts, roughly chopped
- 2 tbs fried shallots*
- Steamed jasmine rice, to serve

** available in the Asian section in supermarkets and Asian grocers.*

Sweet chilli dressing

- 1/3 cup lime juice
- 1/3 cup sweet chilli sauce
- 2 tbs fish sauce



1. Preheat a barbecue plate on medium-heat. Combine garlic, oil and salt and pepper in a small bowl. Rub mixture into pork. Barbecue pork, turning occasionally, for 10-15 minutes (depending on thickness) until just cooked through. Transfer to a board. Cover with foil and rest for 10 minutes.
2. Meanwhile to make salad, combine mint, coriander, cucumbers, carrot, green onions and chillies in a large bowl.
3. To make sweet chilli dressing, combine ingredients in a screw-top jar. Shake until well combined.
4. Shake dressing and pour over salad. Toss gently to combine. Thinly slice pork. Arrange pork and salad on a serving platter or serving plates. Sprinkle with peanuts and fried shallots. Serve with steamed jasmine rice.