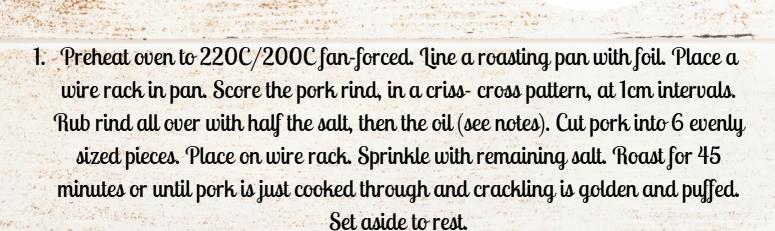


Crispy Pork with sticky five spiced pineapple



Method

- 2. Meanwhile, thinly slice pineapple into 12 rounds. Place sugar, five-spice and soy sauce in a large, deep non-stick frying pan over medium heat. Cook, stirring, for 2 minutes or until sugar dissolves. Reduce heat to medium-low. Simmer for 3 minutes or until reduced by half and thickened. Remove from heat. Add pineapple to sauce, turning each piece to coat well. Set pineapple aside, in sauce, to cool.
- 3. Place green beans in a heatproof bowl. Cover with boiling water. Stand for 5 minutes or until bright green and tender. Drain. Refresh under cold water. Drain. Pat dry with paper towel. Place beans, bean sprouts and green onion in a bowl. Toss to combine. Divide pineapple between serving plates. Top with bean mixture and drizzle with a little sauce. Top with pork. Drizzle with remaining sauce. Serve with lime

wedges and coriander leaves.