

Pork Skewers with Red Cabbage and Carrot Salad

40–50 Min

Ingredients 3 Portions

= Kotányi Produkte

For the pork belly skewers

600 g	Pork belly
3 tbsp.	Sriracha sauce
3 tbsp.	Honey
2 Stk.	Garlic cloves, finely sliced
1 tbsp.	Sesame oil
1 tbsp.	Black sesame seeds
1 pkg.	Burger Classic Style Seasoning Mix

For the red cabbage and carrot salad

500 g	Red cabbage, thinly sliced
1 bunch	Scallions, cut into small rings
1 tbsp.	Black sesame seeds
2 Stk.	Carrots, cut into fine strips
3 tbsp.	Sesame oil
1 tbsp.	Honey
1 Stk.	Small red chili, thinly sliced
1 tbsp.	Sriracha sauce
1 tbsp.	Mustard
2 Stk.	Lemons, juiced
1 pinch	Pepper Salt

For the sauce

250 g	Sour cream
1 tsp.	Zest of one lime
1 tsp.	Honey
1	Handful of fresh cilantro leaves, finely chopped
1 tsp.	Sea Salt, Coarse

Preparation

1. For the meat: Dice the pork belly into approx. 2-cm chunks and place in a large bowl. Add all other ingredients, mix well and marinate for one hour. Then place onto the shashlik skewers and grill until golden brown.
2. To make the salad dressing: Mix the sesame oil, lemon juice, honey, mustard, red chili and sriracha sauce and season to taste with sea salt and pepper. Dress the red cabbage, spring onion and carrots and serve in a large bowl.
3. To make the sauce: Mix all the ingredients in a bowl and serve with the skewers and salad.