

HONEY GLAZED PORK FILLET

This mouthwatering dish is the perfect balance of savoury and sweet. An easy yet impressive meal the whole family will love!

NORMAL | 2 MINUTES | 8 MINUTES | 4 SERVES

Ingredients

- 4 tsp sesame oil
- 2 tbsp honey
- 120 mL kecap manis
- 800 g (roughly) pork fillets, halved

Instructions

1. Heat the oil in a large frypan and cook pork over medium-high heat, turning for 4 minutes.
2. In a small bowl mix, honey and kecap manis. Glaze the pork continuously for 4 minutes, turning, being careful not to burn.
3. Transfer the pork and juices to a bowl, cover with foil and rest for 3 minutes before serving.