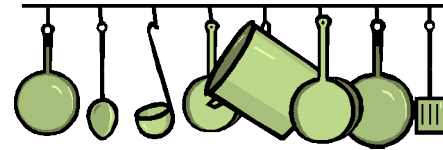


Sticky Chinese Ribs with Savoury Rice



INGREDIENTS

For Pork Ribs: honey, Chinese five-spice, soy sauce, rice wine vinegar, garlic, chilli, sesame oil, lemon juice, fish sauce.

For Rice: peppers, onion, chicken stock cube.

DIRECTION

Put honey, five-spice, soy sauce, vinegar, garlic, chilli, sesame oil, lemon juice and fish sauce into a mixing bowl and marinade the ribs with the ingredients.

When the ribs have been coated, pop into the oven at 190°C / 375°F / Gas Mark 5 and leave until cooked.

Meanwhile, slice the peppers and onions and cook on the hob until soft, add stock cube and rice and stir gently until rice is white and fluffy. Serve and enjoy!